

CHÂTEAU ROUGET

Pomerol “Le Carillon de Rouget”



Winemaker

Edouard Labruyère

Wine Region

Bordeaux

Story

Originating from Beaujolais, the Labruyère Family has owned a winery in Moulin-à-Vent since 1850. They expanded to other renowned French wine regions, acquiring Château Rouget in 1992. Initially led by Jean-Pierre Labruyère, the estate's restoration began, later continued by his son Edouard and estate manager Antoine Ribeiro.

Vineyard

The terroirs for Le Carillon de Rouget are lighter and the vines younger than those for Château Rouget. This leads to earlier ripening, giving the wine its charm and roundness. The vineyards are sustainably farmed, with a planting density of 3,000 vines per acre (or 7,500 vines per hectare) and an average vine age of 20 years.

Vinification

Grapes are hand-harvested in small 20kg crates, sorted meticulously, and vinified separately in stainless steel tanks. After 14 months in second-fill oak barrels, this vintage was bottled on a 'fruit day' according to the lunar calendar for enhanced expression.

Tasting Notes

Deep ruby color in the glass. The nose is complex with a wide range of aromas. Long and fleshy mouth with a tannic structure, concentrated flavors of black fruit, cassis, blackberries, cocoa and spices.

Food Pairing

This wine is ideal with filet mignon or roasted red meat, grilled chicken, Chinese food or with cheeses like Blue cheese, cheddar or Gorgonzola.

QUICK FACTS

Variety

85% Merlot, 15% Cabernet Franc.

Aging

Stainless Steel Tank & Oak Barrels.

