



CHÂTEAU ROQUES MAURIAC

CLASSIC

AOC BORDEAUX SUPÉRIEUR

TERROIR AND VINEYARD

Roques Mauriac grows in highly favourable conditions: high density planting on one of the highest plateaus of l'Entre-Deux-Mers, the soil is made up of excellent quality, very pure clay on a flush underlying layer of maritime limestone. A geological make-up not unlike its prestigious neighbour, the Saint-Emilion plateau...

VINIFICATION AND AGEING

Harvested at cool temperatures, the Cabernet Franc, Merlot and Cabernet Sauvignon varietals are stripped from the stem and crushed. A pre-fermentation cold maceration takes place for 5 to 7 days (10°C). The alcoholic fermentation evolves in stainless steel tanks at low temperatures (20-22°C) with frequent pumping over and punching down the cap. Oxygen supply is moderate in order to favour the aromatic expression of the wine. The total time in vats of 20 to 25 days varies depending on the year.

Once the malolactic fermentation has been completed the wine is then aged for a total of 12 to 14 months in stainless steel tanks and with oak staves before being bottled in our *chais*.

TASTING

Its robe is a deep and shiny ruby red. On the nose discover elegant notes of fresh red fruit and spice. Enjoy a dense and straightforward attack, a well-balanced palate and a finish with well-blended, crunchy tannins.

SERVING SUGGESTIONS

Indulge in the *cuvée* Classic's delectable fruit at its best in the 3 to 5 years following harvest. Serve it with a chicken supreme or grilled lamb chops with herbs.

