



CHÂTEAU ROQUES MAURIAC

DAMNATION

AOC BORDEAUX (RED)

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...

Produced from our best Cabernet Franc and Merlot parcels, this *cuvée* is the quintessential expression of our *terroir* and a perfect reflection of our know-how.

VINIFICATION AND AGEING

low yield harvesting (40hl/ha), the Cabernet Franc and Merlot 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 (18-22°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 25 to 30 days varies depending on the year.

Once the malolactic fermentation has been completed, the wine is aged for 16 to 18 months in new, extra fine-grained oak barrels that have undergone a longer, less intense toasting process called *chauffe blonde* before being bottled in our *chais*.

TASTING

Its dark red robe is almost opaque, sign that it is a concentrated wine. Initially on the nose, there is the typical deep Cabernet Franc aroma, revealing its complexity of ripe red fruit; black current and strawberry married with notes of mocha and spices. Once decanted, its wealth of floral notes surfaces, evoking rose buds and violets. The nose becomes superbly expressive. On the palate, the attack is supple, silky and sleek. Highly elegant, the fine-grained, chiselled tannins melt in the middle of a full-bodied mouth. The finish is remarkably fresh.

SERVING SUGGESTIONS

This grand vin, capable of rivalling a number of more well-known crus, will make gastronomic cuisine exceptional: serve this wine slightly chilled (16 to 18°C) with delicious braised veal sweetbread or roasted duck breasts stuffed with fresh foie gras. You can age this wine in your cellar for a good 15 years. Decanting is highly recommended in the first few years following bottling.

