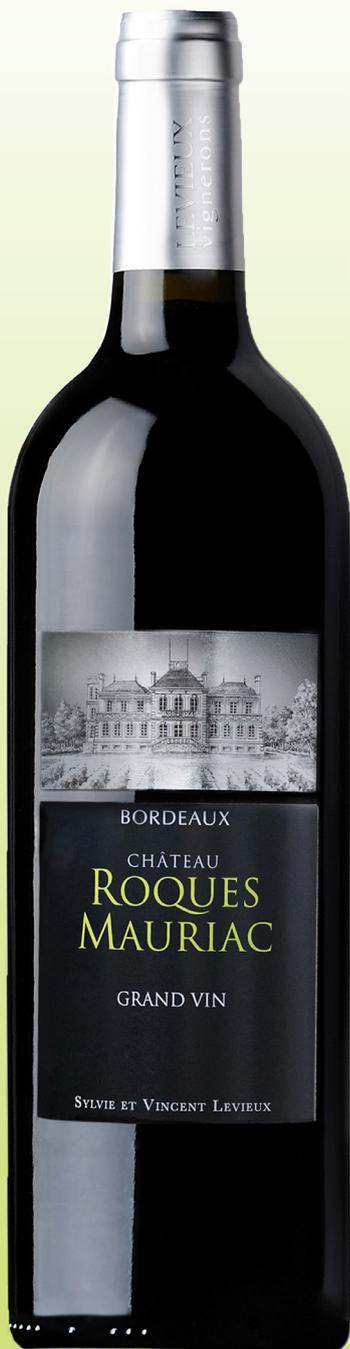


CHÂTEAU ROQUES MAURIAC

GRAND VIN

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...

Selected from our best parcels, this *cuvée* receives all of our attention: double guyot short pruning, de-budding, leaf-thinning and green harvesting.

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 in oak barrels and stainless steel tanks for 12 to 14 months before being bottled at our *chais*.

TASTING

With a deep ruby robe, this *cuvée* has red fruit notes (strawberry, black currant and blackberry) as well as a spicy toasted perfume. Modern, this wine blossoms with full body. Its dense and silky tannic structure gives the wine a palate with length and a great ageing perspective (5 to 8 years).

SERVING SUGGESTIONS

This grand vin is the ideal pair for local cuisine for a good ten years: serve it slightly chilled (16 to 18°C) with a roasted pigeon, stuffed with foie gras, a prime rib steak with parsley or a delicious 24-month-old Comté cheese. Decanting before serving is recommended in the first few years following bottling.