

LALANDE DE POMEROL

CHÂTEAU LA ROSE CHATAIN (2nd wine of Ch Haut Chatain)

ORGANIC WAY SINCE 2021, ORGANIC CERTIFIED FROM 2024

SELECTION OF NÉAC VINEYARD

Area: **3 ha** Soils: **Clayey-gravels with iron chips** Grape Varieties: **70% Merlot**, **15% Cabernet Sauvignon**, **15% Cabernet Franc** Density: **6 000 vines / ha** Yields: **45 à 50 hl / ha** Age of the vineyard: **30 years old**

VITICULTURE :

Traditionnal pruning, manual budding No herbicide, plowing under the vines Organic treatments Manual deleafing on one face Hand harvest, sorted and vibrating table

VINIFICATION/AGEING :

Vinification in thermoregulated and stainless still tanks 25 days of maceration-fermentation Ageing in oak barrels during 1 year Unfiltered wine, no fining Production : 20.000 bottles / 1.600 cases

TASTING NOTES

<u>2010</u>: Deep colour starting to change. Mature nose revealing undergrowth, stewed fruit and fresh leather aromas. The palate is in full bloom and shows impeccable balance, both in terms of substance and aroma. Soft tannins, restrained power. A wine at its peak.

