



CHATEAU LA ROSE POURRET

SAINT EMILION GRAND CRU

Chateau La Rose-Pourret, an 8-hectare Chateau, has been owned by the Warion family for over 100 years. It is located just beyond the clock tower and walls of the town of St Emilion, at the start of a slope leading to the area's best terroirs. The vines are 40 years old.

Beginning with the 1998 vintage, the Warrions have made dramatic improvements, raising the quality of Ch. La Rose Pourret to the level of a Grand Cru Classé. This was achieved by adopting traditional farming methods, including leaving partial grass cover and minimal natural fertilizing, in order to reduce the yields. A green harvest and leaf-stripping are carried out to ensure the perfect ripening of the fruit. The grapes are harvested by hand, carefully sorted, and destemmed before fermentation.

GRAPES: 70% Merlot, 30% Cabernet Sauvignon

REGION: Saint Emilion

SOIL: Mix of clay and sand over an iron-oxide subsoil

VINIFICATION: Long maceration and fermentation of about 3 and 4 weeks in cements vats and micro- oxygenated in concrete tanks to enhance fruit expression.

AGEING IN BARREL: 14 Months

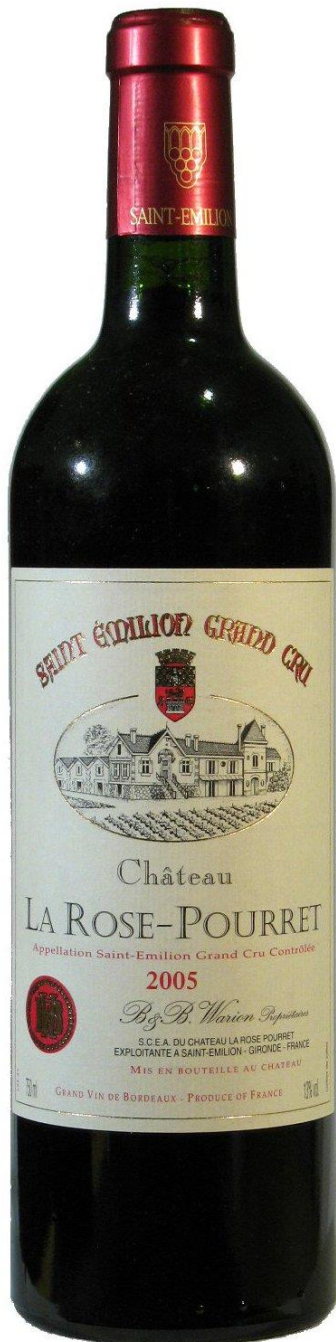
COLOR: Intense garnet color

NOSE: Ripe red fruits, blackcurrant and cherry with a touch of oak

MOUTH: Rich and complex with an excellent balance and an elegant tannin

SERVICE: Between 16 & 18°C

FOOD PARING: Any red meat, poultry and cheese



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