



LA ROSE POURPRE

PAUILLAC AOC

HISTORICAL :

La Rose Pourpre was born in 2009 from the desire to offer a top-of-the-range, innovative and atypical Pauillac. This confidential wine, produced only in great vintages, brings together the fruit of the work of 3 of our cooperators. A blend of 2 plots of old vines where Petit Verdot, Cabernet Sauvignon and Franc dominate.

TERROIR :

Gravel and clay-limestone.

SURFACE :

2 hectares.

GRAPE VARIETIES :

65% Petit Verdot.
20% Cabernet Sauvignon.
15% Cabernet Franc.

AWARDS :

2021 VINTAGE :

1* Guide Hachette 2022



VINIFICATION AND AGEING :

Traditional Medocaine vinification in vats with temperature control between 25 and 27°C.

Vatting for a minimum of 3 weeks.

Maturing for 12 months in French oak barrels with 40% new and 60% of one wine.

Bottled at the estate after 18-20 months of ageing.

SERVICING AND PAIRING :

Serving temperature: 17/18°C.

Decant one to two hours before serving.

The wine is not treated, any deposit is natural. Will go well with a cep mushroom risotto, a shoulder of lamb (from Pauillac!), roast poultry and cheese platter.

CULTIVATION :

Average age of the vineyard: more than 30 years. Planting density: 8500 vines/ha and more. Mechanical tillage. Double Guyot pruning.

Reasoned treatments without CMR or insecticide. Average yield: Approximately 50 hl/ha.

Grapes are sorted in the vineyard. Harvesting 60% manual and 40% mechanical.

