



FORT DU ROY

HAUT-MEDOC AOC



HISTORICAL :

Top-of-the-range brand of the Cave de Cussac. The harvest comes from the vines of 15 winegrower members whose contributions are selected and who alone have the right to make Fort du Roy the oldest and best vines.

TERROIR :

Gravel and clay-limestone.

SURFACE :

20 hectares

GRAPE VARIETIES :

50 % Merlot.
50 % Cabernet Sauvignon.



VINIFICATION AND AGEING :

Medocan traditional vinification in thermo-regulated stainless steel vats. Minimum 3 weeks vatting.

Estate vacuum bottling.

SERVICING AND PAIRING :

Service temperature : 17 / 18 °C.

Decant one or two hours before tasting.

Wine is not treated, deposit is natural. This wine will match roasted beef, duck, games and a choice of cheeses.: Comté, brebis, sheddar.

CULTIVATION :

Yield : between 40 and 50 hl / ha.

Sorting of the grapes in the vineyard and in the cellar. Plantation density : 6600 feet/ha. Mechanical groundwork. Sustainable cultivation.

HVE3 from the 2019 vintage.

