

CHÂTEAU DE ROQUEBRUNE LALANDE DE POMEROL



100% Merlot. A beautiful deep color of rich ruby. Aromas of raspberry and ripe black plums with violet, spicy notes, cocoa and wood. Very harmonious and fleshy on the palate. Great care is given to the vines, for a real pleasure wine, very Merlot style. Great with food. Try paired with roasted chicken and mushrooms, beef stew, braised pork or strong cheeses.

The vineyard is 18 acres and is situated north-east of Libourne. The soil in the vineyard is made up of sand and gravel and is worked manually and sustainably with no use of chemicals.

The vines are 38 years old. The grapes are hand harvested into small boxes. Temperature controlled fermentation with a period of cold maceration. Traditional ageing in concrete tanks with 10% of the cuvée aged in one year old barrels. The idea is to have a very light touch of oak to have a full expression of the terroir and of the fruit.

Château de Roquebrune is a family owned winery for more than 5 generations. It is located on the border between the appellations of Pomerol and Lalande de Pomerol, on the northern side of the small Barbanne river. The first plots were purchased in the 1880's and the estate covers 47 acres. Today, the estate is run by Florent Guinjard. The vineyard is just across from Château de Sales.

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Tasting Note:

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Shelf Talker:

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