

CHÂTEAU ROUMIEU SAUTERNES



Semillon, Sauvignon Blanc and Muscadelle. Intense and complex aromas of tropical fruit, lemon, honey and dried fruit with roasted and flowery touches. Lovely, creamy fatness with syrupy flavors of apricot, lemon and raisin. Good acidity and a wonderful, slightly bitter note give it balance. An excellent aperitif or after dinner drink.

Château Roumieu is a family-owned property passed down from generation to generation since the 18th century. In medieval times, Roumieu was the name used by the Moors to designate Christians and the place name Roumieu meant a thoroughfare for the pilgrims on their way to St. Jacques de Compostelle. This is where the “coquille St Jacques”, or scallop shell on the label comes from. Today only a few farm buildings and a well dating back to the eighteenth century remain. The *chai* (wine storehouse) was built in 1896 by the Bordeaux architect Fargeaudoux and its technical and aesthetic qualities are worthy of interest – indeed it is a rare example of a wine building in the midst of the Sauternes vineyards.

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Tasting Note:

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Shelf Talker:

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