

LALANDE DE POMEROL

CHÂTEAU LA ROSE CHATAIN

(2ND WINE OF CH HAUT CHATAIN)

ORGANIC WAY SINCE 2021, ORGANIC CERTIFIED FROM 2024



SELECTION OF NÉAC VINEYARD

Area: **3 ha**

Soils: **Clayey-gravels with iron chips**

Grape Varieties: **70% Merlot,**
15% Cabernet Sauvignon,
15% Cabernet Franc

Density: **6 000 vines / ha**

Yields: **45 à 50 hl / ha**

Age of the vineyard: **30 years old**

VITICULTURE :

Traditionnal pruning, manual budding

No herbicide, plowing under the vines

Organic treatments

Manual deleafing on one face

Hand harvest, sorted and vibrating table

VINIFICATION/AGEING :

Vinification in thermoregulated and stainless still tanks

25 days of maceration-fermentation

Ageing in oak barrels during 1 year

Unfiltered wine, no fining

Production : 20.000 bottles / 1.600 cases

TASTING NOTES

2010: Deep colour starting to change. Mature nose revealing undergrowth, stewed fruit and fresh leather aromas. The palate is in full bloom and shows impeccable balance, both in terms of substance and aroma. Soft tannins, restrained power. A wine at its peak.