



CHÂTEAU ROBERPEROTS

AOC Bordeaux supérieur - Red

LOCATION

This region consists of limestone plateaux at around 100m above sea level, hence its name "Bordeaux's high country". Wines of the Bordeaux Supérieur appellation are produced the vineyard zone of the Gironde. The wines must conform to rigorous quality criteria and are made from grapes from selected vineyard parcels and older vines. The red Bordeaux Supérieur is characterised by great aromatic complexity combining ripe fruits, floral aromas, spice and often a hint of oak.

PRESENTATION

The property comes from my paternal grandparents. My grandmother, who was very much ahead of her time and in her ideas, was immediately involved in the winegrowing cooperation and mutualisation, at the cellar of Landerrouat. I took over from my parents in 1989 with my husband (and neighbour!) Jean-François; together we have 50 hectares of vines, which we cultivate using sustainable agriculture. Our Cuvée Olivia has been worked on the fruit by selecting the best quality plots on our estate and bears the name of our granddaughter. Odile BRUÈRE

WINEMAKING & AGEING

Destemming and crushing of the grapes. Alcoholic fermentation at controlled temperature with selected yeasts and maceration of the skins. To obtain a wine for ageing, rich in tannins, this takes 3 to 4 weeks. Ageing in barrel for at least 6 months, so that the wine develops its bouquet and its aromas.



VARIETALS

Merlot 50%, Cabernet sauvignon 40%, Cabernet franc 10%



FOOD PAIRINGS

Serve at between 16 and 18°C with



TASTING

Intense, dark red colour. Ripe fruit on the nose with vanilla and elegant oak. Full on the palate, tannic, round, with well-balanced fruit and oak aromas. Evident oak in balance with the fruit aromas. Quite traditional.









