

VIN DE BORDEAUX

Château Roberperots

\_\_\_\_ 2020

BORDEAUX

ÉLEVÉ EN FÛT DE CHÊNE

ILE ET JEAN-FRANÇOIS BROERE & PELL

LLATION D'ORIGINE PROTÉGÉ



## CHÂTEAU ROBERPEROTS

AOC Bordeaux - Red

#### LOCATION

Bordeaux is the largest vineyard for appellation wines in the whole of France. Situated in the South West near the Atlantic, it is crossed by the rivers Garonne and Dordogne and enjoys a temperate maritime climate. The richness, the quality and the diversity of its wines derive from the particular character of the terroirs, the experience of the winegrowers and the art of blending. The tide, which flows up both of the region's rivers, brings very specific characteristics to the wines. With its huge size, Bordeaux reds offer an infinite palette of flavours and combine their qualities in myriad different ways.

#### 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**

TASTING

Merlot 60%, Cabernet sauvignon 30%, Cabernet franc 10%

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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. Oaky without excess. A traditional oak-barrel Bordeaux.

#### FOOD PAIRINGS

Serve at between 16 and 18°C with meat and cheeses.





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