

CHÂTEAU ROUDIER

MONTAGNE SAINT-ÉMILION

2016



THE CHÂTEAU ROUDIER WAS DIVIDED INTO TWO PARTS IN THE 19TH CENTURY: ONE PART BELONGED TO THE VACHER FAMILY AND THE OTHER PART BELONGED TO THE BERTHON FAMILY.

AT THE DEATH OF JEAN VACHER, MAYOR OF THE VILLAGE OF MONTAGNE FROM 1887 TO 1925, ERNEST BERTHON BOUGHT THE OTHER PART IN ORDER TO UNIFY THE CHÂTEAU ROUDIER. ERNEST BERTHON BECAME THE MAYOR OF MONTAGNE VILLAGE FROM 1925 TO 1929.

FOLLOWING HIM, ROGER CAPDEMOURLIN, HIS SON-IN-LAW, RAN THE PROPERTY FOR SOME THIRTY YEARS. SURVEYOR BY TRADE, HE TOOK OVER FROM HIS FATHER-IN-LAW AND INVESTED HIMSELF IN THE IN THE PROPERTY.

- OWNER :** GFA CAPDEMOURLIN
ADDRESS : 5 ROUTE DE LABATUT, 33570 MONTAGNE SAINT-ÉMILION
DATE ESTATE ESTABLISHED : XIXTH CENTURY
SURFACE AREA : 30 ha, 74 acres
AREA UNDER VINES : 25ha 51a 36ca
SOIL : CLAY-LIMESTONE (UPPER PART), CLAY-SILICEOUS FOR THE REST OF THE SLOPE.
ALTITUDE : 73 METERS, 239.5 FT.
PLANTATION DENSITY : 5700 TO 6900 VINES PER HECTARES
GRAPE VARIETIES : 65% MERLOT, 25% CABERNET FRANC, 10% CABERNET SAUVIGNON
SOIL TYPE : BROWN CALCAREOUS SOILS WITH FINE TEXTURE, HEAVY CLAY-LIMESTONE SOILS
AVERAGE AGE OF THE VINES : 35 YEARS
ROOT STOCK : FERCAL – 420A – 101 14 – SO4 – RIPARIA – 44-53M
- VITICULTURE :** DEBUDDING, SHOOT REMOVAL AT TIPS AND FEET, RAISING AND LIFTING UP AGAIN, LEAF THINNING, GREEN HARVEST AND DECOMPACTION, TOPPING AND TRIMMING.
WINEGROWING METHOD : SUSTAINABLE AGRICULTURE
TYPE OF HARVEST : MECHANICAL HARVESTS
HARVEST DATES : 13TH TO 21ST OCTOBER 2016
YIELD : 55 hls/ha
- VINIFICATION :** PRE-FERMENTATION MACERATION AT COLD TEMPERATURE, PUMPING OVER
TYPE OF VATS : CEMENT VATS
VATTING DURATION : 3 WEEKS
MATURATION : 100% VATS
- MATURATION DURATION :** 15 TO 18 MONTHS
PRODUCTION : 125000 BOTTLES
DATE OF BOTTLING : 28 JUNE 2018
CONSULTANT OENOLOGIST : JEAN-PHILIPPE FORT FROM THE MICHEL ROLLAND LABORATORY
pH : 3.55
ALCOHOL CONTENT : 14% VOL.
GLUCOSE/FRUCTOSE : 0.5 gr/L
TOTAL ACIDITY : 3.07 gr (H₂SO₄)/L

