

# CHÂTEAU ROUDIER

MONTAGNE SAINT-ÉMILION

2019



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 :** XIX<sup>TH</sup> CENTURY  
**SURFACE AREA :** 30 ha, 74 acres  
**AREA UNDER VINES :** 29ha 26a 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 :** 24<sup>TH</sup> SEPTEMBER TO 5<sup>TH</sup> OCTOBER 2019  
**YIELD :** 60 hls/ha  
**CERTIFICATION :** HVE
- 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 :** 139356 BOTTLES  
**DATE OF BOTTLING :** 2 APRIL 2021  
**CONSULTANT OENOLOGIST :** JEAN-PHILIPPE FORT FROM THE MICHEL ROLLAND LABORATORY  
**pH :** 3.59  
**ALCOHOL CONTENT :** 14% VOL.  
**GLUCOSE/FRUCTOSE :** 0.91 gr/L  
**TOTAL ACIDITY :** 3.05 gr (H2SO4)/L

