

CHÂTEAU DE ROCHEMORIN RED. 2005

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| Color | Red |
| Varietal | Cabernet Sauvignon 60% Merlot 40% |
| Appellation | Pessac-Léognan |
| Area | 271.82 acres |
| Soil | Deep gravel |
| Rootstock | Riparia gloire – 3309C – Fercal – 101.14 |
| Fertilization | Traditional, limited impact |
| Density | 2,630 to 3,440 vines per acre |
| Ages of vines | 15 to 18 years |
| Pruning | Double guyot with debudding |
| Harvest | By hand or mechanical with an automatic sorting system at reception |
| Fermentation | In stainless-steel temperature controlled tanks with patented cap-breaking system |
| Duration | Approximately 3 weeks (subject to vintage and ripeness of tannins) |
| Temperature | 28° to 30° C |
| Malolactic fermentation | Yes |
| Maturation | For 12 months in oak barrels (30-40% new) with racking each trimester |
| Fining | Eggwhites |
| Aging | Subject to vintage, expressive after 3 years, can age 10 to 20 years |
| Appearance | Deep Bordeaux color, a few brick highlights. |
| Nose | Berry, cherry, cassis nose, with tobacco, toasty, wood smoke and spices. |
| Palate | Opulent, generous upfront, melting, elegant tannins. Complex and structured. Lots of fruit, with hints of leather. Characteristic Rochemorin. This is the first vintage vinified in the new cellars, and the first to benefit from the "tribaie" sorting machine. Already mature, drinking well now but will last at least five more years. Perfect with a variety of dishes, in particular country-roast pork. |

