

## CHÂTEAU DE ROCHEMORIN WHITE. 2007

<b>Color</b>	White
<b>Varietal</b>	Sauvignon Blanc 100%
<b>Appellation</b>	Pessac-Léognan
<b>Area</b>	271.82 acres
<b>Soil</b>	Deep gravel slopes with limestone outcrops at the foot of the slopes
<b>Rootstock</b>	Riparia gloire – 3309C – Fercal – 101.14
<b>Fertilization</b>	Traditional, limited impact
<b>Density</b>	2,630 to 3,440 vines per acre
<b>Ages of vines</b>	15 to 18 years
<b>Pruning</b>	Double guyot
<b>Harvest</b>	By hand
<b>Fermentation</b>	After settling, in oak barrels
<b>Temperature</b>	18° to 23° C
<b>Malolactic fermentation</b>	No
<b>Maturation</b>	For 10 months in oak barrels (35% new) on full lees with bâtonnage
<b>Fining</b>	Tartaric precipitation by cold treatment
<b>Aging</b>	Excellent after 2 to 5 years, can age 12 to 15 years
<b>Appearance</b>	Wonderfully crystalline, brilliant pale greeny yellow.
<b>Nose</b>	Complex, intense nose, citrus and floral (hyacinth, acacia), assorted fruits add to the complexity (apricots, white peach). Smoky, vanilla notes characteristic of the terroir and the oak aging.
<b>Palate</b>	Balanced, elegant throughout, its smoothness and opulence are matched by freshness and excellent length. Fresh fruit notes (grapefruit, fruit salad) linger on the palate. Drink now and within the next five years. Will complement sophisticated fish dishes such as salmon steak with roast tomatoes and fennel, grilled croaker with asparagus, cream and caviar and also a simple dressed crab.

