

Le Baron de
ROUILLAC

PESSAC-LÉOGNAN

2019

GEOGRAPHIC SITUATION	Canéjan - Bordeaux - France
APPELLATION	A.O.C. Pessac-Léognan Red
OWNER	Famille Laurent Cisneros
AREA	23.00 hectares
SOIL	Gravels from the Tertiary period
BLEND	68% Merlot - 32% Cabernet Sauvignon
HISTORY	<p>Owner of the Château de Rouillac and passionate about horses, Laurent Cisneros and his daughter Mélanie produce fine wines in Pessac Léognan.</p> <p>They created this special cuvée to pay tribute to the rich history of the estate and to its most famous owner : the Baron Haussmann, the man who made Paris's architecture what it is today.</p>
HARVESTS	<p>From September 24th to October 11th 2019.</p> <p>Manual harvests in crates, sorted on the field and in the vatting room on a sorting table.</p>
WINEMAKING	<p>Alcoholic fermentation in thermo-regulated inox vats. Duration of the fermentation: 20 days.</p> <p>Daily pumping over and punching over the cap.</p>
AGING	<p>In new oak barrels during 3 months + 9 months in wood casks.</p>
ŒNOLOGIST	<p>Eric Boissenot</p> <p>DEGRE : 13.00%</p>
PRODUCTION	<p>70 000 bouteilles</p>
ASSEMBLAGE	<p>68 % MERLOT - 32 % CABERNET SAUVIGNON</p>
CERTIFICATION	<p>HVE Certification (Certification "High Environmental Value" on level 3 of the Environment Grenelle.)</p>
TASTING NOTES	<p>Bright cherry color. Bouquet mixing blackcurrant, blueberry, cedar and cinnamon. Velvet and fresh sensation on the palate, great length.</p>

