

CHATEAU HAUT-ROCHER 2020

AOP Saint-Emillon Grand Cru

~ Background ~

Château Haut-Rocher has been owned and operated by the same family since the 15th century. The name "Rocher" comes from an alliance between the ancestors of the de Monteil family and the de Rocher family, which has been present on the estate since the 15th century. Jérôme and Béatrice de Monteil took over the reins in January 2010 and do their utmost to produce high quality wines, from the best terroirs of the St Emilion and Castillon Côtes de Bordeaux appellations. For this, they are assisted by four employees and work in close collaboration with the oenologist Thomas Duclos and the wine consultant Hervé Briane. The farm consists of 14 hectares of vines, 9 in the St Emilion Grand Cru appellation and 5 in the Castillon Côtes de Bordeaux appellation. The oenologist Thomas Duclos, advisor to several 1er Grand Cru Classé of St. Emilion, intervenes throughout the year to follow the evolution of the wines of the property and to guide technically the vinification, maturation, and blending. Hervé Briane, viticultural advisor, accompanies the team in the conversion to organic farming, which began in 2019.

~ Viticulture ~

- **65% Merlot, 20% Cabernet Franc, 12% Cabernet Sauvignon & 3% Malbec.**
- 9 hectares of vineyards are planted in the appellation Saint-Emilion Grand Cru.
- The terroir of Château Haut Rocher in the St Emilion appellation is very qualitative, located on the slopes of the commune of Saint Etienne de Lisse, facing south / south east. The soil is of a clay-limestone nature on molasse of the Fronsadais.
- Average age of the vineyard: 40 years.
- The estate applies an "integrated pest management" scheme, improve the natural biodiversity of the vineyard whilst helping to control yields and improve fruit ripening.
- The cultivation techniques are oriented towards controlled natural grassing in the rows in order to better control the vigor of the plant and the yields.

The estate has been committed to an environmental approach since 2019. It is currently in the second year of Conversion to Organic Agriculture, and was certified in 2020 in High Environmental Value Level 3.



Jérôme & Béatrice De Monteil



~ Winemaking ~

- Grapes harvested at full maturity and destemmed.
- Vinification in temperature controlled small stainless steel and concrete tanks of various sizes, fermentation by plot.
- Daily pumping overs to ensure optimal extraction of color, aromas and tannins.
- There is no addition of sulfur during vinification to allow the wine to retain all its fruit aromas
- The length of the vatting period varies according to the vintage and the quality of the harvest. Ripe tannins deserve a longer vatting time of up to 35 days. Throughout the winemaking process, the vats are closely monitored, with frequent pumping over to give the wine color and structure.
- Aged 15 months in French oak, 50% new barrels and 50% 1 year old barrels.



93 Points.

Aromas of blackberries, crushed stones, mushroom, and hints of hazelnut follow through to a medium body, firm palate and a fresh and linear finish. Extremely well done. 65% merlot, 20% cabernet franc, 12% cabernet sauvignon and 3% malbec.

91-93 Points.

Deep purple-black colored, the 2020 Haut Rocher comes barreling out of the glass with bold scents of baked black plums, boysenberries and blackberry pie, plus suggestions of eucalyptus, dark chocolate, cedar chest and unsmoked cigars. The medium to full-bodied palate is chock-full of ripe, black fruits, framed by plush, rounded tannins and just enough freshness, finishing long and earthy



~ Tasting Notes ~

Dark color with purple reflections. Deep nose, very expressive, combining fruit, wood, earthy mineral tones. In the mouth, a very nice quality of texture, the tannins are ripe, polished and let the fruit express itself.

