



Jérôme & Béatrice De Monteil
Owners

CHATEAU HAUT-ROCHER 2021 AOP Saint-Emilion 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.
- Soil: 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.

— 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
- 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.



AQUITAINE
WINE COMPANY



91 Points. Juicy and savory red with notes of currants, lemon rind and bark. It's medium-bodied, linear and balanced, with medium-firm tannins.