

# CHATEAU LES ROSIERS 2016

## Appellation Bordeaux Blanc

### ~ Background ~

Château Les Rosiers, which means “rose bushes” is located in the small village of Soussac on the slopes of the Butte de Launay - the highest point in the Entre-Deux-Mers region. This 24 hectare estate was acquired in 2009 by Jean-Marc and Catherine Jolivet, who are 4th generation winemakers in Soussac. The 2009 is their first vintage for this estate. They also own the neighboring Chateau St. Florin. A dynamic and innovative couple, the Jolivet's are personally involved in each stage of the winemaking-- from the viticulture until final bottling. In 1999, they spearheaded, in association with other local estates, the construction of a water-treatment facility in order to preserve that which they value most: the terroir of Soussac.

The estate produces a Bordeaux Red, Bordeaux White and a Rosé.

### ~ Viticulture ~

- The vineyards are planted with **60% Sauvignon Blanc, 20% Semillon & 20% Muscadelle.**
- **Final blend: 60% Sauvignon Blanc and 40% Semillon.**
- Vineyards on the plateau and south-facing slopes with a density of 3,300 vines/hectare.
- The average age of the vines is 20 years.
- The average yield is 65 hectoliters per hectare.
- Clay and limestone soil, which is excellent for white wine.
- Grass growing between every other row; organic fertilizers.

- Debudding, leaf thinning and green harvest to reduce yields and promote optimal concentration of fruit.

### ~ Winemaking ~

- Individual plot monitoring and ripeness checks twice weekly.
- Implementation of winery monitoring procedures for traceability of the wine back to individual plots.
- Vinification by parcel.
- Fermentation in temperature controlled stainless steel vats; total maceration period of 3 weeks.
- 15,000 cases produced annually.

### ~ Tasting Notes ~

*Clear yellow color. Elegant, well balanced nose of pineapple, passion fruit, grapefruit, pears and spring flower notes. Round and fresh in the mouth with good structure and fruit, and a dry clean finish.*

### ~ Food Pairing ~

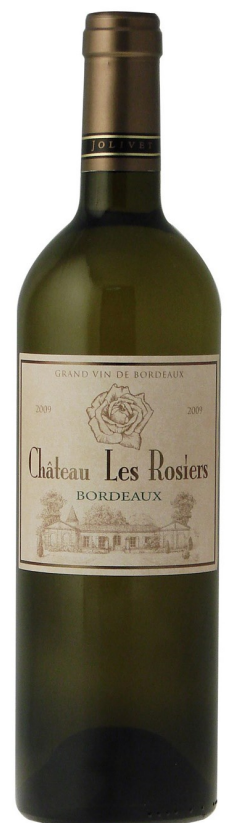
*This is a perfect wine to sip alone or with appetizers. Delicious with seafood, especially shellfish and oysters, white meat dishes, pasta, and salads. Pairs well with hard cheeses like gruyere, cheddar, and edam.*



SAUVIGNON - SÉMILLON



**Guide Hachette:** « This domaine derives its name from rose bushes, which are traditionally planted at the end of each row of vines as a prevention against powdery mildew, since roses are attacked before grapes. This lovely dry white wine has a nose of flowers, white peaches and citrus fruits, and is rich and plump in the mouth with a hint of sweetness, similar to the « tendre sec » style from the Loire Valley. »



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