



CHATEAU DE ROUANNE



PRODUCER PROFILE

Estate owned by: Louis Barruol
 Winemaker: Louis Barruol and Laurent Bézert
 Total acreage under vine: 153
 Estate founded: 1150
 Winery production: 5,000 Bottles
 Region: Rhone Valley
 Country: France

Chateau de Rouanne Vinsobres Les Côtes 2021

WINE DESCRIPTION

Château de Rouanne is a historic estate with a 12th century medieval castle, situated on a classified Roman site located in the southern Rhône Valley. The name of the estate comes from "Rugius", which is said to be the name of the original Roman owner. The estate totals 177 acres (72 hectares), including 153 acres (62 hectares) of vines. Château de Rouanne was purchased by Louis Barruol, owner and winemaker of Château de Saint Cosme, in May of 2019. Barruol sees enormous potential in Château de Rouanne, having worked with the previous owners for years as a source for some of his négociant wines. "It reminds me a lot of Saint Cosme when I took it over in 1992. It's an unknown sleeping beauty waiting for a vigneron to truly love it."

The vineyard of Château de Rouanne is a unique single block, planted entirely with 50+ year old vines, which are a selection massale of Grenache, Syrah and Mourvèdre. The ancient terroir is comprised of limestone and sandy marl soils dating back to the Pliocene epoch.

The Les Côtes lieu-dit is a 1-hectare plot located at the top of the Rouanne hill, and represents one of three prime vineyard sites of the estate. The clay soils have good drainage and the vines are low yielding with small, delicate berries - these are the perfect ingredients for intensity, concentration, and structure. This wine is impressive in its youth and will continue to develop and reach its prime with extended bottle aging.

TASTING NOTES

Les Côtes represents the most powerful expression of the Rouanne terroir. Concentrated flavors of licorice, black pepper and gingerbread. Greatly textured with prominent saltiness and length in the finish.

FOOD PAIRING

The distinctive freshness and saltiness of this Grenache, Syrah, Mourvèdre blend makes it easy to pair with both rustic and sophisticated dishes. The smooth, red-fruit character of the wines make it a great choice for tomato-based dishes such as ratatouille, while the richness from the Syrah also allow it to pair with lamb, venison or beef.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Vinsobres
Vineyard name:	Château de Rouanne
Vineyard size:	62 ha
Soil composition:	Pliocene and Messinian marl, clay and limestone
Elevation:	984 feet
Exposure:	south/east
Harvest time:	Beginning of October
Bottles produced of this wine:	5,000
Average Wine Age:	50
Certified Eco-Friendly Practices:	Farmed organically
Sustainability Certification:	Organic ECOCERT

WINEMAKING & AGING

Varietal composition:	Syrah, Grenache
Fermentation container:	Traditional co-fermentation in concrete tanks. Wild ferments.
Type of aging container:	12 months ageing in demi-muids and Burgundy casks
Total SO2:	52 mg/L

ANALYTICAL DATA

Alcohol:	15.6%
pH level:	3.5
Residual sugar:	1.2 g/L
Acidity:	3.53 g/L
Dry extract:	28.7 g/L