



CHATEAU DU RETOUT

— HAUT-MÉDOC —

CRU BOURGEOIS

PRODUCT SHEET

2018 VINTAGE



SME
SYSTÈME DE MANAGEMENT ENVIRONNEMENTAL
DU VIN DE BORDEAUX

Contact:

Château du Retout
Hélène Soual-Kopp and Frédéric Soual
33460 Cussac-Fort-Médoc
Mob: +33 (0)6 98 47 42 80 / +33 (0)6 61 83 67 01
contact@chateau-du-retout.com
www.chateau-du-retout.com

Harvest dates:

24th September – 1st October 2018 for the Merlot
The 02nd and 09th October for the Petit Verdot
02nd – 17th October 2018 for the Cabernet Sauvignon

Total area: 32.67 ha

Average production (total): 1.700 hl - 225.000 bottles

Average production of Château du Retout: 130.000 bottles

Harvest: After picking, the separated berries are sorted twice at the cellar, first mechanically and then by hand. The grapes are vatted with **no addition of sulphur** and yeast inoculation is carried out when the vats are first filled, based on the principle of the bioprotection

Winemaking: Cold pre-fermentation maceration at 4°C for 6 to 10 days under blanket gas. Slow fermentation at temperatures below 26°C with 2 to 3 rack and return operations by gravity per day. Maceration under skins for 10 to 21 days at 28°C. The average period in vats is 21 to 32 days.

Maturing: Final blending takes place early, at the end of November, then the wine is put in barrels (33% new) in mid-December to age for a further 12 months.

The Retout 2018 blend: 60 % Cabernet Sauvignon, 28.5% Merlot, 11.5% Petit Verdot.

Degree: 13.9 % by vol

Total acidity: 3.4 g/l H₂SO₄

PH: 3.89

Total polyphenol index: 72

Consultant Oenologist: Christophe Coupeuz