



PRODUCT SHEET

2019 VINTAGE

## CHATEAU DU RETOUT

— HAUT-MÉDOC —

CRU  
BOURGEOIS  
Supérieur



**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:

24<sup>th</sup> September – 26<sup>th</sup> September 2019 for the Merlot  
The 01<sup>nd</sup> and 04<sup>th</sup> October 2019 for the Petit Verdot  
03<sup>nd</sup> – 9<sup>th</sup> October 2019 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 2019 blend:** 70 % Cabernet Sauvignon, 24% Merlot, 6% Petit Verdot.

**Degree:** 14.5 % by vol

**Total acidity:** 3.4 g/l H<sub>2</sub>SO<sub>4</sub>

**PH:** 3.85

**Total polyphenol index:** 86