



CHATEAU DU RETOUT

— HAUT-MÉDOC —

CRU
BOURGEOIS
Supérieur



SME

SYSTÈME DE MANAGEMENT ENVIRONNEMENTAL
DU VIN DE BORDEAUX



Contact:

Château du Retout

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PRODUCT SHEET

2021 VINTAGE

Harvest dates:

24th September – 28th September 2021 for the Merlot

The 29th of September 2021 for the Petit Verdot

01th October – 08th October 2021 for the Cabernet Sauvignon

Total area: 32.67 ha

Average production of Château du Retout : 120.000 bottles

Production of Château du Retout 2021 : 75.000 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 2021 blend: 79 % Cabernet Sauvignon, 21% Merlot

Degree: 12.7 % by vol

Total acidity: 3.2 g/l H₂SO₄

PH: 3.79

Total polyphenol index: 71

Consultant oenologist: Marco Balsimelli (Boissenot team)