



PRODUCT SHEET

2022 VINTAGE

CHATEAU DU RETOUT

— HAUT-MÉDOC —

CRU
BOURGEOIS
Supérieur



Harvest dates:

19th September – 28th September 2022 for the Merlot

The 26th of September 2022 for the Petit Verdot

27th September – 06st October 2022 for the Cabernet Sauvignon

Total area: 33.31 ha

Average production of Château du Retout : 120.000 bottles

Production of Château du Retout 2022 : 110.000 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 2022 blend: 67 % Cabernet Sauvignon, 23% Merlot, 10 % Petit Verdot

Degree: 14.18 % by vol

Total acidity: 3.1 g/l H₂SO₄

PH: 3.91

Total polyphenol index: 78

Consultant oenologist: Marco Balsimelli (Boissenot team)



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