



CHATEAU DU RETOUT

HAUT-MÉDOC

PRODUCT SHEET

2024 VINTAGE



SME
SYSTÈME DE MANAGEMENT ENVIRONNEMENTAL
DU VIN DE BORDEAUX

Contact :

Château du Retout
Hélène Soual-Kopp et 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:

The 23rd of September 2024 for the Merlot

The 20th of September 2024 for the Petit Verdot

24th September – 04th October 2024 for the Cabernet Sauvignon

Total area: 33.31 ha

Average production of Château du Retout : 120.000 bottles

Production of Château du Retout 2024 : 36.000 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 (25% new) in mid-December to age for a further 12 months.

The Retout 2024 blend: 55 % Cabernet Sauvignon, 27 % Merlot, 18 % Petit Verdot

Degree: 12.56 % by vol

Total acidity: 3.2 g/l H₂SO₄

PH: 3.7

Total polyphenol index: 67

Consultant oenologist: Boissenot team