



PRODUCT SHEET

2016 VINTAGE

CHATEAU DU RETOUT

— HAUT-MÉDOC —

CRU BOURGEOIS



Contact:

Château du Retout
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Harvest dates:

28th September – 05th October 2016 for the Merlot
07th October 2016 for the Petit Verdot
12th - 19th October 2016 for the Cabernet Sauvignon

Total area: 32.67 ha

Average production (total): 215.000 bottles

Average production of Château du Retout: 115.000 bottles

Average Yield: 50 hl/ha

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.

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 15 to 28 days at 28°C. The average period in vats is 27 to 45 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 2016 blend: 71 % Cabernet Sauvignon, 23% Merlot, 6% Petit Verdot.

Degree: 13.0 %.

Total acidity: 3.7 g/l H₂SO₄

PH: 3.70

Total polyphenol index: 86

Consultant Oenologist: Christophe Coupez