



PRODUCT SHEET

2017 VINTAGE

## CHATEAU DU RETOUT

— HAUT-MÉDOC —

CRU BOURGEOIS



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**Harvest dates:**

15<sup>th</sup> – 20<sup>th</sup> September 2017 for the Merlot and Petit Verdot  
25<sup>th</sup> – 29<sup>th</sup> September 2017 for the Cabernet Sauvignon

**Total area:** 32.67 ha

**Average production (total):** 1.700 hl - 225.000 bottles

**Total production in 2017 :** 1.350 hl – 180.000 bottles

**Average production of Château du Retout:** 130.000 bottles

**Production of Château du Retout in 2017 :** 90.000 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 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 2017 blend:** 52 % Cabernet Sauvignon, 32% Merlot, 16% Petit Verdot.

**Degree:** 13.0 %.

**Total acidity:** 3.3 g/l H<sub>2</sub>SO<sub>4</sub>

**PH:** 3.80

**Total polyphenol index:** 71

**Consultant Oenologist:** Christophe Coupeuz