



# CHATEAU DU RETOUT

— HAUT-MÉDOC —

CRU BOURGEOIS

TECHNICAL SHEET  
VINTAGE

# 2012

Harvesting:	The 05 of october for petit verdot The 08 and 09 of october for merlot The 09 of october for cabernet franc The 10 and from the 14 to the 16 of october for cabernet sauvignon
Total vintage production:	1561 hl
Château du Retout production:	830 hl
Yield:	50 hl/ha
Fermentation:	From 29 to 41 days
Vines:	70 % cabernet sauvignon 23 % merlot 7 % petit verdot
Ageing:	12 months in french oak barrels with 30 % new ones
Château du Retout bottles:	110000 bottles
Alcohol:	12.57 % vol
Total acidity:	3.20 g/l H <sub>2</sub> SO <sub>4</sub>
Volatile acidity:	0.47 g/l H <sub>2</sub> SO <sub>4</sub>
Total polyphenols index:	80

#### Tasting notes:

#### **Contact :**

Château du Retout  
Hélène et Frédéric Soual  
33460 Cussac-Fort-Médoc  
Tel/Fax +33(0)5 56 58 91 08  
Mob +33(0)6 61 83 67 01  
contact@chateau-du-retout.com  
www.chateau-du-retout.com

2012 is a late vintage. Harvest started on the 05 of october and finished in a record time. Chateau du Retout 2012, with a high percentage of cabernet sauvignon, show a deep dark red color. The nose is very aromatic with black fruits notes like blackberry and "burlat" cherry. The mouth is structured and rich with a good volume and length. The tanins are concentrated but appear silky and persistent. The good balance between alcohol and acidity give at Chateau du Retout 2012 a long ageing potential.