

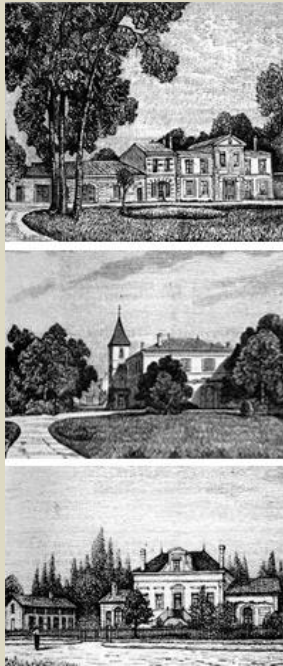


OVERVIEW OF THE ESTATE

CHATEAU DU RETOUT

HAUT-MÉDOC

CRU BOURGEOIS



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Château du Retout

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History: Château du Retout was created from the fusion of three ancient estates, including two Cru Bourgeois, which were acquired and restored by the Kopp family in the fifties.

Situation: The Chateau is in the heart of the Haut-Medoc appellation, at Cussac-Fort-Médoc between Margaux and St-Julien, 35 km north east of Bordeaux.

Surface of the vineyard: A total of 32.67ha of which 30ha are in a single block.

Soils: The major part of the vineyard (70%) sits on a plateau of deep Pyrenean gravel culminating at 23 metres altitude. Slopes of sandy gravel descending from the plateau represent a further 15% with 15% limestone clay on the lower reaches.

Orientation: South East/North West.

Grape Varieties: 56.5% Cabernet Sauvignon, 35% Merlot, 7% Petit Verdot, 1.5% Cabernet Franc.

Average age of vines: 35 years' old.

Planting density: 6666 vines/ha.

Yields: between 45 and 55 hl/ha.

Total Production: Between 195,000 and 240,000 bottles.

Vineyard Management: Mechanical tilling and winter grassing over. Double Guyot pruning, manual de-suckering and double-shoot removal, and early leaf thinning around the fruit bearing areas. Use of reasoned protection methods. Insecticides have been completely banished in favour of sexual confusion techniques for the last 4 years, and 100% natural home-made compost has been used for 10 years.

Harvest: Picking is by hand and by machine with an on-board sorting function. Once at the cellar the separated berries are qualitatively sorted twice in succession, first mechanically and then by hand.

Winemaking: Vatting with **no addition of sulphur** and yeast inoculation when the vats are first filled. 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 daily by gravity. Maceration under skins for 15 to 28 days at 28°C. Average period in vats 27 to 45 days.

Maturing: 12 months in barrel (33% new) with no racking. A period in vats depending on each batch of wine.

Fining and filtering: Not done systematically, but according to the requirements of each wine.

Le Retout White: since 2011 we have produced a dry white wine which is outside of the appellation because of its grape varieties: 40% Gros Manseng, 40% Sauvignon Gris, 10% Savagnin and 10% Mondeuse Blanche. Made without sulphur, it is aged on lees for 8 months in 300 litre barrels with twice weekly stirring.

Consultant Oenologist: Christophe Coupez

Viticultural Consultant: Olivier Boissière