

CHATEAU DU RETOUT

— HAUT-MÉDOC —

Cru Bourgeois Supérieur

PRESS KIT

" A taste of the Retout "

Contents

I

A winemaking family on their Médoc lands



II

The vineyard: 34.5 hectares
on a gravel and clay terroir



III

Harvesting precisely at ripeness



IV

Respecting the grapes during vinification



V

Ageing and preserving the fruit



VI

The wines: a taste of the Retout





« In the heart of the Haut-Médoc appellation, between Margaux and Saint-Julien, Château Retout's 34.5 hectares are established on a deep gravel and clay terroir. For more than fifty years, the Kopp family has unveiled this superior Cru Bourgeois by creating harmonious wines combining freshness and persistence. The white cuvées lead you down untrodden paths and stretch the winemaking couple's limits. »

I. A winemaking family on their Médoc lands



The phylloxera crisis at the end of the 19th century had deep and lasting consequences for the French vineyards. The First World War and inheritance conflicts often led to the vine's culture being discontinued. This is how some small domains came to disappear.

Château Salva de Camino in Cussac Fort Médoc, *Château Retou-Rosset* in Lamarque, both Crus Bourgeois, suffered this fate, as well as a smaller estate, *Château Moulina*. It was not until the 1950s that these domains sprung back up to life, when they were bought by the Kopp family who had established themselves in the Médoc for retirement. The three vineyards were united under a single château name, thanks to much patience and perseverance. Château du Retout was born.

The domain is still operated by the Kopp family to this day. Hélène and Frédéric Soual-Kopp (daughter and son-in-law) manage Château du Retout with utmost care and precision, thus adding value to the locale and the soils to produce fresh and balanced wines.

Family portraits: Hélène and Frédéric Soual-Kopp

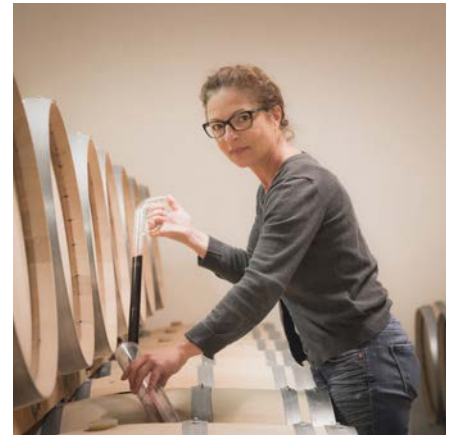
●

Hélène Kopp joined her father to manage the estate in 1996, after completing her wine-making degree. She first observed practices, then proposed actions to enhance them in the cellar, and learnt to be patient. She was soon helped by her husband, Frédéric Soual, Château Palmer's vineyard manager at the time. Together, they made themselves at home on the estate, got to know the plots, the grape varieties, fed on the history of every single vine stock and listened to the men and women who had been working them for several decades. They both realized quickly the vineyard's potential and concentrated on bringing Château du Retout's wine to the very best quality.

”

We've thrived to transform the Retout's vineyard, which needed constant work in every direction, to produce at last a wine that is a homage to the place we so love. We will thus pass on to our children, who will soon join us, the fruit of our dedication.

”



II. The vineyard: 34.5 hectares on a gravel and clay terroir



Château Retout today is comprised of 33 hectares in the Haut-Médoc appellation. 68% are cabernet sauvignon, 25% are merlot and 7% are petit verdot. The remainder is 1.5 hectare of white grape varieties (sauvignon gris, savagnin, gros manseng and modeuse blanche).



7 grape varieties
68% cabernet sauvignon
36 plots
33 hectares red grape varieties
1,5 hectare white grape varieties
17 meters above sea level

Red Terroirs

The 33-hectare vineyard – among which 31 hectares are a single plot – is mainly situated on a gravel slope. At the center of the vineyard, a 13th-century windmill is perched at the highest point of the estate, at 17 meters.

Château du Retout's terroir is made up of two geological domains: clay and gravel at the bottom of the slope, and deep Garonne gravels at the top.

In the vineyard, all plots are grouped. The stocks are 35 years old on average but there are still some plots that were planted at the end of the 1950s.

These heritage stocks are worked respectfully. Observation and relentless attention are keywords for winegrowing practices.

Grape varieties

68 % cabernet sauvignon

25 % merlot

7 % petit verdot



White Terroirs

Hélène and Frédéric Soual-Kopp, always up for a challenge, decided to produce white wine at the heart of Médoc, on lands they've been walking on for thirty years. A plot of sandy marl was the answer to this folly; it was situated near a place called "Le Retout". This fresh, late soil was to allow them to exploit Médoc soils in a totally different manner and reveal new textures and aromas.

The 1.5 hectare, situated on the territory of Lamarque, was planted with merlot noir in 1970. The stock was overgrafted in 2009, with original grape varieties that had previously never been used locally. Four grape varieties were thus planted together on the Retout plot.

- **Sauvignon gris**, the only grape variety among these that is used locally, is used more rarely today in white Bordeaux blends (sauvignon blanc, sémillon and muscadelle are usually preferred);
- **Gros manseng**, a grape variety from Gers and the Pyrenees, is used to make dry or sweet Jurançon wines, among others.
- **Savagnin**, the king of Jura's vin jaune grape varieties, can be aged without oxidation and results in excellent traditional white wines.
- Lastly, **mondeuse blanche**, the rarest of the four grape varieties, is cultivated on 4 hectares in Savoie and is the mother of the renowned Syrah



Sauvignon gris



Gros manseng



Savagnin



Mondeuse blanche

Responsible and reasoned growing

●

Château Retout's vineyard is managed with as little intervention as possible, to reinforce the vine's natural resistance, thus revealing the terroir's strength.

The soil is worked 100 % to limit the presence of weeds and secondary roots, and to favour deep rooting;

100 % natural fertiliser made from horse manure and the estate's organic waste;

60 % bio-controlled or organic products, preventing the use of chemicals and allowing for the plant's natural defences to be stimulated (sexual confusion, copper, sulphur);

Zero CMR product used

Disbudding

Leaf removal to favour airing and make leaves less sensitive to diseases;

Zero herbicide

Zero insecticide



HVE₃: guaranteeing your winegrowing estate's responsible practices



Château du Retout has been certified according to the third level of HVE (High Environmental Value). HVE is a voluntary certification launched by the Ministry of Agriculture; it is a way to prove a farm's environmental performance. Environmentally-friendly practices are grouped in four themes:



Preserving biodiversity (hedges, grassy strips, floral fallow plots, permanent meadows, insects, respect of life balances);

Vineyard protection strategy;

Fertiliser management;

Water resource management.



III. Harvesting precisely when ripe

White grape varieties

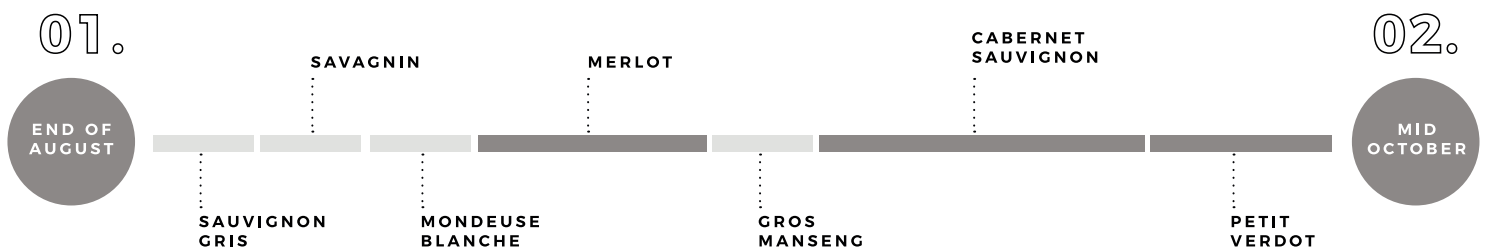
The four white grape varieties (sauvignon gris, gros manseng, savagnin, and mondeuse blanche) all have different maturity stages. The harvest is therefore done by hand in three stages, to wait for optimal maturity and quality for each of the varieties.

The precious grape juice is gathered through direct pressing as soon as the harvest reaches the cellar.

Red grape varieties

The harvest is mechanized. The technological advances in harvesting machines have been tremendous these past few years. The harvested fruit is well preserved; it is also selected aboard the machine. Each variety (cabernet sauvignon, merlot and petit verdot) is harvested à la carte, plot by plot; special care is taken for the fruit to reach its optimal maturity. Weather conditions sometimes mean the harvest is stretched on 4 whole weeks.

In the cellar, two further selections are made: the first on a mechanical vibrating table, the second made by hand to select fruit even more precisely and send only optimal grapes into vats.



IV. Vinification without sulphur, respecting the grapes

In the 1960s, Château du Retout's cellars were equipped with concrete vats. In 1973, a new cellar was built, housing stainless steel vats. This cellar was completely refurbished in 2020: new stainless-steel vats have been completely dedicated to vinification since then, while the 1960 cellar is used for wine storage.



White grape varieties

Once the juice is cold and settled, it is poured into French-oak barrels or into 7.5 hl amphoras to achieve their alcoholic fermentation, a process that lasts for two to four weeks. Each variety is vinified separately.



We vinify with the utmost respect for the fruit.



Red grape varieties

The grapes go into vats without sulphur but with the addition of yeast. Their temperature is then lowered to reach 5 to 8 °C to undergo pre-fermentation maceration for a week. Their temperature is then raised to 16 °C to start the alcoholic fermentation.

During alcoholic fermentation, racks and returns by gravity are performed twice a day. This method allows for a smooth extraction of phenolic compounds. The fermentation phase lasts for seven days. The grapes are left to macerate for four weeks to harmonize the wines' balance before pressing.



V. Ageing and preserving the fruit



White grape varieties

White wines are aged without sulphur on lees and are stirred twice a week until February. Stirring brings fullness and roundness to the wines and allows to dispense with adding sulphur for several months.

Red grape varieties

Red wines are blended two months after harvest, then aged for 12 months in barrels.

The barrels are selected very carefully every year from nine coopers. One third of all barrels is renewed every year.

During the one-year ageing, barrels are carefully topped up and sulphite is added so that the wine can evolve without defects.

Bottling



The wines are bottled close to 18 months after the grapes' harvest by a sub-contractor who guarantees regularity and hygiene procedures.

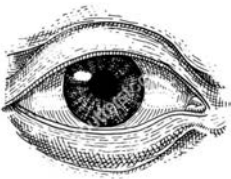
The corks are selected following a very strict bill of specifications providers need to conform to. The bare bottles are stored in a metal box in Château du Retout's thermoregulated cellars. Capping, labelling and crating are done on the estate, just before bottles are shipped.



VI. The wines: a taste of the Retout



Balanced, elegant and smooth,
with enveloping tannins,
Château du Retout is a delight
thanks to its volume and
lingering aromas.



A taste of the Retout, with your eyes

The grape varieties' as well as the Médoc soils
yield superb colours, dense, dark, from a dark
garnet to a purple ruby, evolving towards tile-like
hues with orange reflections.



A taste of the Retout, with your nose

Lots of intensity, expressive aromas with
powerful notes of black fruit, blackcurrants, and
blackberries. In old wines, the nose develops
towards a spicy bouquet: liquorice, leather and
marshmallow laced with the vanilla fragrances
of well-integrated woodiness.

A taste of the Retout, with your mouth

Harmonious, elegant and smooth, with round
tannins that can be tasted from attack to finish.
These wines are a delight thanks to their volume
and lingering aromas.

Red Château du Retout, a few vintages



Château du Retout 2019

The very aromatic nose, with a ripe, suave fruitiness, opens onto notes of blackcurrant and blueberry. On the palate, this 2019 wine is fresh and fruity, and is based on subtle and supple tannins. Its slender structure stretches the wine's finish. Thanks to its tone, its freshness and long finish, this vintage is destined to be aged in the cellar.

Château du Retout 2018

With its dark and intense colour, the 2018 vintage has an iris and spice nose. This wine is juicy and full-bodied on the palate; powerful, structuring tannins give it a lasting finish. This vintage can both be enjoyed immediately or be aged in the cellar.

Château du Retout 2017

The nose of the 2017 wine is precise, complex, palatable, with notes of blueberry and eucalyptus. The attack is supple, ample and finishes onto a delicate, fragrant undertones. The main characteristics of Retout 2017 are its freshness and tautness!

Château du Retout 2016

Le Retout 2016 is impressive, full of extraordinary intensity and power, thanks to the richness and silkiness of its tannins. It allies charm and liveliness, to reach an elegant balance. Its complexity can be enjoyed right away but can also wait awhile in the cellar.

Château du Retout 2015

The 2015 vintage is an intense and charming wine. The nose is blackberry and other black fruit, it shows a fresh tautness which doesn't impair the body. This wine has all that is needed to be aged, but it can be enjoyed right away.



The last few vintages for Le Retout whites



Le Retout Blanc 2019

48 % gros manseng - 40 % sauvignon gris - 6 % savagnin - 6 % mondeuse blanche

The robe of this white Château du Retout is pale yellow. Its nose is intense, fruity, subtle and pure, with a delicate peach fragrance. The texture of the attack is very fine, then the wine shows a slender body, gaining roundness between middle and finish. Long and complex in the end, its finish is fruity with multiple flavours.

Le Retout Blanc 2018

41 % sauvignon gris - 39 % gros manseng - 10 % savagnin - 10 % mondeuse blanche

The nose features pear, white peach, spices and honey. In the mouth, it is full-bodied, round, and nicely sweet, with a delicate woody taste. In this 2018 wine, the finish is fresh, almost saline.

Le Retout Blanc 2016

37 % gros manseng - 38 % sauvignon gris - 10 % savagnin - 15 % mondeuse blanche

Honeyed almond and chamomile notes before the saline accents are revealed in the full mouth feel. It is a very balanced wine, with a dense and silky texture, and it will match harmoniously with white meats.



A summary



APPELLATION	HAUT-MÉDOC
TOTAL AREA	34,5 HECTARES
SOILS	GRAVEL AND CLAY, GARONNE GRAVELS, SANDY MARL
DENSITY OF PLANTING:	6666 VINE STOCK/HECTARE
AVERAGE YIELD	45 HL/HA
MEAN AGE OF THE STOCKS	35 YEARS
HARVEST	THE PLUCKING OF GRAPES IS FOLLOWED BY TWO CONSECUTIVE SELECTIONS, FIRST A MECHANICAL ONE, THEN BY HAND. VATTING WITHOUT SULPHUR AND ADDITION OF YEAST RIGHT FROM THE BEGINNING OF THE PROCESS.
VINIFICATION	PRE-FERMENTATION MACERATION AT 4 °C FOR 6 TO 10 DAYS IN AN INERT GAS ATMOSPHERE. SLOW FERMENTATION BELOW 26 °C WITH 2 TO 3 DAILY RACKS AND RETURNS BY GRAVITY. MACERATION WITH MARC FOR 10 TO 21 DAYS AT 28 °C. AVERAGE DURATION OF THE BARREL FERMENTATION: 21 TO 32 DAYS.
AGEING	EARLY, DEFINITIVE BLENDING (END OF NOVEMBER) THEN TRANSFER TO BARRELS IN MID-DECEMBER. AGEING THEN GOES ON FOR 12 MONTHS IN BARRELS (1/3 IS NEW OAK).
BLEND	68 % CABERNET SAUVIGNON 25 % MERLOT 7 % PETIT VERDOT
AVERAGE PRODUCTION	210,000 BOTTLES (ON AVERAGE, 130,000 BOTTLES OF THE FIRST LABEL, 70,000 BOTTLES OF THE SECOND LABEL AND 9,000 BOTTLES OF WHITE).
ALCOHOL CONTENT	13,5 %
OWNERS AND WINEGROWERS	HÉLÈNE KOPP ET FRÉDÉRIC SOUAL
CONSULTING OENOLOGIST	MARCO BALSIMELLI - LABORATOIRE ERIC BOISSENOT

Visiting and tasting at Château du Retout



Hélène and Frédéric Soual-Kopp welcome you for visits and tastings on the estate.

By appointment, Mon-Fri 9am-11am and 3pm-6pm

Vignobles Kopp

Château du Retout

33460 Cussac-Fort-Médoc

contact@chateau-du-retout.com

www.chateau-du-retout.com

Instagram : @chateauduretout

Twitter : @ChateauduRetout

