



ESPERANCE

DU RETOUT

HAUT-MEDOC

PRODUCT SHEET

2015

VINTAGE



Contact :

Château du Retout
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Harvest dates:

21st -23rd September 2015 for the Merlot

24th September 2015 for the Petit Verdot

1st - 7th October 2015 for the Cabernet Sauvignon

Total area: 32.67 ha

Average production (total): 215.000 bottles

Average production of Esperance du Retout: 36.000 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 Esperance du Retout 2015 blend: 45 % Cabernet Sauvignon, 31% Merlot, 19% Petit Verdot, 5% Cabernet Franc

Degree: 13.5 %.

Total acidity: 3.3 g/l H₂SO₄

PH: 3.86

Total polyphenol index: 60

Consultant Oenologist: Christophe Coupez