



CHATEAU ROZIER JOUBERT

Exclusive label design

Appellation: Bordeaux

Soil: silty-clay-sandy on limestone bedrock

Grape varieties: Sémillon 1/3
Sauvignon 1/3
Muscadelle 1/3

Vineyard Surface: less than 1 hectare

Age of the vines: 8 years old on the average

Vineyard work: bunches are de-stemmed before going into the press. Cold alcoholic fermentation, no residual sugar remaining.

Stirring of the lees to ensure a deep, full-bodied wine.

Ageing: The wine is kept in tanks for several weeks before bottling.

Tasting

The nose explodes with aromas of white fruits, the Muscadelle bringing an abundance of expression. The mouth is quite round, its full body enlivened by fresh acidity and aromas of citrus.

Serving conditions: chilled (8-10°C, 45-50°F)

Pairings: aperitif, terrines, fatty fish

Origin

The Arras noble house was in the beginning a military outpost surrounded by a large moat. Later on the drawbridge was replaced by a superb double staircase leading to the main entrance. The Rozier family have been the owners since 1899. History and modernity have joined forces through the latest generation, Anne-Cécile and Marie-Caroline, who are both very active and in touch with the consumer.

When Anne-Cécile took over ownership, she wanted to create a white wine with character, choosing three grape varieties for its blend. In 2011, just over 2 acres were converted, after selecting the ideal plot for these white grapes.

