



# CHATEAU ROZIER JOUBERT

Exclusive label design

Appellation: Bordeaux Supérieur

Soil: silty-clay-sandy

Grape varieties: Merlot 60%  
Cabernet Sauvignon 20%  
Cabernet Franc 20%

Vineyard Surface: 30 ha (75 acres)

Age of the vines: 55 years old on the average

Vineyard work: Sustainable agriculture

Vinification: Plot-by-plot harvesting allows a selection of the grapes with the fullest flavour to be reserved for this wine.

Alcoholic fermentation takes place in stainless steel vats, with pumping-over for colour extraction.

Ageing: The wine is aged in vats to preserve its freshness. It is bottled the year following the harvest.

## Tasting

Deep ruby colour. We are already spellbound by its nose of caramel and morello cherries.

In the mouth there is a lovely, almost creamy, roundness and loads of expressive, aromatic fruit. A delectably fresh finish is carried by ripe tannins that line the palate, for a heady mix of length and indulgence!

Serving conditions: room temperature (19°C / 65°F)

Pairings: Grilled meats, pizza, roast chicken.

## 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. Then followed two generations of Bar association presidents, including Jean Rozier, who became one of the great lawyers for Bordeaux wines, and has written numerous works on vineyard and wine law. 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.

