
Chateau de Rochemorin

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France Bordeaux /Pessac-Léognan A.O.C. Grape blend : Cabernet Sauvignon 35%, Merlot 65% (Red) /100 % Sauvignon blanc (White) Cellar master : Laurent BOUTHONNIER Oenologist consultant : Denis DUBOURDIEU (Professor at the Institut d' OEnologie de Bordeaux) and Valérie LAVIGNE Vintage 2010 Weather : Winter was harsh (many days with frost) and spring rather chilly. There was a great deal of sunshine in 2010 and a long period of drought from 21 June to late September, which was favourable for ripening. Tasting Comment (Red) ----- Appearance: Charles de Montesquieu made wine at Rochemorin, but we have no way of knowing if it was as deeply-coloured as this 2010's brilliant garnet-red hue. Nose : There are morello cherry and redcurrant nuances on the nose and the wine is well-focused and attractive on the palate. The oak is definitely understated and harmonious. Mouth : The flavour starts out very smooth and goes on to show a rich mouth feel with soft tannin. 2010 Rochemorin deserves to age for several years to become more complex and tasty, at which point it will make a wonderful partner to guinea fowl or a game stew. Consumption period: 2013 - 2025 Food match with : White meats, Game, Cheese, Red meats Tasting Comment (White) ----- Appearance : Clear, bright. Nose : Rochemorin certainly warrants its rank among the top Pessac-Léognans, here showing its pedigree from the first wafts of ripe peach and nectarine on the nose, along with smoky, toasty notes. Mouth : The palate is admirably balanced, crafted by a winemaker whose skill has melded remarkable richness with lingering freshness, instantly pleasurable. May be drunk young, but can also be laid down for 7 or 8 years before enjoying with shellfish, panfried cèpes with lemon, or poultry. (January 2012) Consumption period: 2013 - 2020 Food match with : Starters White meats Desserts Fish and Shellfish vegetables Cheese Salads JKW12/09