

# LA ROSE PAUILLAC

## AOC Pauillac



**OWNERS:** Members-Cooperators of the Cooperative

### **Description:**

La Rose Pauillac is a red wine from Pauillac, the dominant grape variety of which is Cabernet-Sauvignon, and is one of the most concentrated wines of the Médoc. Its blend of 50% Cabernet Sauvignon, 40% Merlot, 10% Cabernet Franc and Petit Verdot give it great aging capacity as well as remarkable complexity.

### **Tasting:**

A bold and dense Pauillac representing the perfect synthesis of the Pauillac terroir. A purple color with purple reflections and a fragrant nose, with notes of red fruits and powerful aromas of blackcurrant. In the mouth, we find a freshness on the structure and the tannins.

### **Culture :**

**DATE OF TRADEMARK DEPOSIT:** 1933

**VINEYARD AREA:** 23 hectares

**GEOGRAPHICAL SITUATION:** On the edge of the Gironde estuary, enclosed between the 18 classified Grands Crus of the appellation

**TYPE OF SOILS:** Gravelly deposits, clay subsoil, alluvial deposits

**GRAPES:** 50.42% cabernet-sauvignon, 42.26% merlot, 6.36% cabernet-franc and 0.96% petit-verdot

**GRAFT RACKS:** 101-14 / Riparia / R99 etc.

**PRUNING TYPE:** Double Guyot

**SOIL WORK:** Mechanical

**TREATMENTS:** Reasoned phytosanitary products without CMR, without insecticides

**PLANTING DENSITY:** 8,500 vines / hectare and more

**FLOWERING DATE:** approximately 01.06 **VERSEASON DATE:** approximately 10.08

**AVERAGE AGE OF THE VINEYARD:** 30 years and over

### **Vinification:**

**AVERAGE PRODUCTION:** 55 hectoliters / hectare

**HARVEST:** 40% mechanical + 60% manual

**TYPE OF VINIFICATION TANKS:** Concrete tanks coated with epoxy

**DESTEMMING:** Total and **SORTING:** Selective

**TYPE OF VINIFICATION:** Traditional Médoc

**VATING TIME:** Three weeks minimum

**PUMPING OVER:** twice the volume of the tank per day

**FERMENTATION TEMPERATURES:** Maintained between 25 and 27 °

**MALO-LACTIC FERMENTATION:** Following alcoholic fermentation

**AGING:** 12 months in French oak barrels (50% new-50% of a wine)

**RAKING:** 3 per year

**FILTRATIONS:** On cellulose plates before bottling

**STICKING:** Gelatin

**BOTTLING:** At the property after 18-20 months

**DEGREES:** Between 12.5 and 13.5 °

**STORAGE:** Cooperative Vinification Company

**OENOLOGICAL FOLLOW-UP:** C.E.I.O.E de Pauillac 33250 (M. COUPEZ)