

Château la Rose Perrière 2021

Lussac Saint-Emilion

Château La Rose Perrière was a monastery in the Middle Ages, and monks were the first to plant vines on the estate's limestone slope. La Rose Perrière is the oldest vineyard in the Lussac Saint-Emilion appellation. Biological pest control is used in the vineyard.

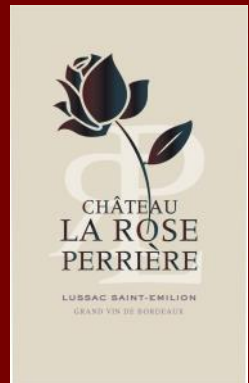
In 2003, Jean-Luc Sylvain, famous Cooper of the right bank, buys the property and undertaking extensive renovation: the winery, vineyards and buildings.

2021, A HARMONIOUS VINTAGE

This 2021 vintage is marked by three episodes of spring frost, then months of June and July with records of rainfall during blooming and finally a long period of drought.

It is also marked by our second year of conversion to organic farming.

The dry summer that suits so well La Rose Perrière allowed us to harvest at maturity. The long and gentle vinifications revealed notes of ripe fruit, but also the finesse of the tannins of this 2021.



- 2ND YEAR IN ORGANIC CONVERSION -

AREA:

- 8 ha

GRAPE VARIETIES:

- 80% Merlot
- 10% Cabernet Franc
- 7% Cabernet Sauvignon
- 3% Malbec

AGE OF THE VINES:

- 10 to 45 years

VITICULTURE:

- The soil is ploughed and a large part of the vineyard is grassed
- Manual leaf thinning
- Green harvesting and selective sorting

HARVEST:

- Manuel picking into small crates from October 5 to 9, 2021
- Manuel sorting after destemming

FERMENTATION IN TANKS AND 500 L BARRELS:

- Pre-fermentation cold maceration for 10 days
- Part of the wine making in 500 L barrels
- Malolactic fermentation in 500 L barrels

AGEING:

- 225L and 500 L barrels and casks

PRODUCTION:

- 20 000 bottles

ALCOHOL:

- 13,5 %

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