



## Vineyard Technical Sheet

# CHÂTEAU ROL VALENTIN



### FOOD AND WINE PAIRING

It will pair really well grilled red meat or cooked in a sauce, game meat or mature cheeses.

### VINEYARD :

**Appellation :** AOC Saint-Émilion Grand cru

**Surface area :** 7.30 ha

**Terroir :** Old sand on clay (1.80 ha)

Clay and limestone on hills and plateau (5.50 ha)

**Pruning type :** Guyot double

**Average age of the vines :** 40 years-old

**Average density :** 7500 vines/hectare.

**Vineyard management :** Traditional plowing

### GRAPE VARIETIES :

- **78% Merlot**
- **15% Cabernet Franc**
- **7% Malbec**

### ENVIRONMENT :

No insecticide - No herbicide

Organic fertilizer with cereals or legumes sowing

Certification HVE 3 : High Environmental Value level 3

### VINIFICATION :

**Harvest :** by hand with a sorting machine.

**Vinification :** by gravity, the extractions are done with small punching down. The wine is then runned off with its lies in barrels for the malolactic fermentation.

**Aging :** After the malolactic fermentation, 90% of the wine is aged in barrels of 400L for 14 to 16 months. And 10% of the production in egg ciment vats.

**Oenologist :** Stéphane Deroncourt