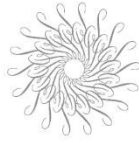


CHÂTEAU ROCHEYRON



Château Rocheyron 2023

Enough has been written about the vintages of 2023 in Bordeaux in general so I will keep to specifics of Château Rocheyron.

After the mild winter early bud break and even flowering led to a very big crop that set off a few alarm clocks. How could we drop fruit without stressing the vines too much. By June rain set in a nature own crop limiting effect help us ... Mildew!!

We lost around 35 % of the merlot, but the Cabernet went free.

This showed to be a help in disguise. If we would have avoided the mildew, the merlot harvest would have too big leading to a certain dilution in the wines as is evident in some of the wines of 2023.

We could start the harvest very early (even we had to as sugars were rising fast) on the 10th of September.

This was the dates of nearby Pomerol who normally harvest 10 days earlier than we do. Because of the concentration of the low yielded merlot and the relatively high potential alcohol extreme care had to be taken to avoid too much extraction low temperature and 30% of normal pump overs were used

Chateau Rocheyron 2023 the brightness of the dark colour gives an idea of the low pH (3,46) and the freshness of wine.

The fullness of the Merlot plus the 25 % of Cabernet Franc (Bouchet), helps to lift the palate.

Very fine tannins to the full but weightless mid palate, shows a complex game around the ripeness of the vintage with firmness of the limestone plateau. This is a wine I would love to produce most years if I could avoid the stress of the actual growing season.

20.000 bottles produced