

**Chateau du Retout Haut-Medoc**  
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**France - Bordeaux - Haut Medoc**

For many wine lovers or consumers, wine tasting is the preserve of professionals or real connoisseurs. People still have this image of it being a complex, technical, precise and highly-formalised process. In fact, wine tasting isn't and shouldn't be just that. No, it should be straightforward, convivial, interesting and fun. Tasting a wine should provoke curiosity, excitement, pleasure and dreams...

When you taste a Château du Retout wine, you use all five of your senses: the sense of touch when you pick up the bottle to gauge its temperature, the sense of hearing which allows you to enjoy the sound of the popping of the cork and the wine being poured into the glass, and then, of course, you use your senses of sight, smell and taste when you drink the wine:

The Médoc grape varieties and soils give us wines with superb, dense, dark hues, ranging from deep garnet to ruby-crimson, taking on brick red shades with orange tints with age. Very intense and expressive aromas with powerful notes of black fruit such as blackcurrants and blackberries. In older wines, the nose develops a spicy bouquet of liquorice, leather and marshmallow mingled with the vanilla scents created by well-integrated oak.

Harmonious, elegant and velvety, with smooth, round tannins, that can be appreciated from the wine's entry to the palate through to the finish. These are delightfully full-bodied wines with great aromatic persistence.



<b>Specifications</b>	
<b>Appellation</b>	Haut Medoc
<b>Wine Type</b>	Red
<b>Varietals</b>	67% Cabernet Sauvignon, 23% Merlot and 10% Petit Verdot
<b>Age of Vines</b>	Average 35 years
<b>Agricultural Practices</b>	Sustainable
<b>Soil type</b>	Gravel
<b>Vinification</b>	<p>Harvest: After picking, the separated berries are sorted twice at the cellar, first mechanically and then by hand. The grapes are vatted with no addition of sulphur and yeast inoculation is carried out when the vats are first filled, based on the principle of the bioprotection.</p> <p>/&gt; Winemaking: Cold pre-fermentation maceration at 4°C for 6 to 10 days under blanket gas. Slow fermentation at temperatures below 26°C with 2 to 3 rack and return operations by gravity per day. Maceration under skins for 10 to 21 days at 28°C. The average period in vats is 21 to 32 days.</p> <p>Maturing: Final blending takes place early, at the end of November, then the wine is put in barrels (33% new)</p> <p>ABV: 14.18%</p> <p>TA: 3.1 g/l H2SO4</p> <p>PH: 3.91</p> <p>Total polyphenol index: 78</p>
<b>Production</b>	10,000 (9-liter cases)
<b>Pairings</b>	Delicious with grilled beef and grilled vegetables, but also with pizza and pasta.

## Codes, Weights and Measures

<b>UPC</b>	7 84585 03340 9
<b>Units/Case</b>	12
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 03340 6
<b>Case Weight</b>	22
<b>SRP</b>	\$ 30.00 USD 750mL Bottle