



Vineyard Technical Sheet

CHÂTEAU ROL VALENTIN 2024



VINEYARD :

Appellation : AOC Saint-Émilion Grand cru Classé

Surface area : 7.14 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 run 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 cement vats.

Oenologist: Stéphane Derenoncourt

FOOD AND WINE PAIRING

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

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