

In 2009, Laurent Cisneros fell in love with the estate and sealed his destiny and his family's to the Château de Rouillac, a true gem of the Pessac Leognan appellation.

Over the years, he has developed a range of great and fine wines that express the delicacy of the terroir and the family's strong personality.

Living this life and passion to the fullest requires unstinting commitment to live up to the expectations of the place and the terroir.

Château de ROUILLAC

2022 - AOP PESSAC-LÉOGNAN WHITE

In a bottle of Château de Rouillac, you will taste the delicacy of a great terroir, the elegance of the « chartreuse » and the personality of the Cisneros family !

Blending : Sauvignon Blanc 89% Sauvignon Gris 11%

Degree : 13,5%

Certification : High Environnemental Value (HVE 3)



Infos techniques

Where : South of Bordeaux, Pessac-Léognan appellation.

Area : 26 hectares of vine, including white.

Age of the vines : 30 years

Soil : Fines Gravels of the tertiary.

Harvest : 12.09 to 15.09.2022. Only in the morning to preserve freshness. Hand-picked in crates

Vinification : Skin maceration - Cold pneumatic pressing. Alcoholic fermentation in French oak barrels..

Ageing : On the lees for 8 months: 1/3 in stainless steel vats, 2/3 in French oak barrels, 30% of which are new (oak from the Bertrange forest in the Nièvre region).

Regular stirring of the lees.

Production : 4 000 bottles

Service : 12°. Pairs well with langoustines, scallops, poularde with morel mushrooms and hard cheeses (Comté, etc.).

92-93/100



Tasting note

Bright, pale straw colour. Intense, complex bouquet of citrus fruits such as kumquat and pomelo, enhanced by elderflower and acacia. On the palate, the attack is delicate and velvety. The finish is full and energetic. Peak : 2024-2029

