



- **CHÂTEAU ROL VALENTIN**
- **Appellation :** AOC Saint-Émilion Grand Cru
- **Vintage :** 2014
- **Area :** 7.30 ha
- **Soil :** Old sand over clay (1.80 ha)
Limestone and clay on hills and plateau (5.50 ha)
- **Grape varieties :** 90 % Merlot
10 % Carbernet Franc
- **Average age of vines :** 40 years old
- **Average density :** 7 500 vines/hectare
- **Yield :** 28 hl/ha
- **Cultivation :** Tradional plowing with no use of weed-killers ; pruning and suckering ; selection of bunches after flowering ; and removal of leaves from june to august.
- **Harvest :** Sorted by foot before the harvest, the grapes are picked in small 10 kg box, stalked and sorted, and they are not trampled.
- **Winemaking process :** The harvesting is done using small box, and the grapes are sorted among the vines and in the winery, and the poured by gravity into wooden vats from 10 hectoliters to 30 hectoliters. Extraction is performed by punching down. The wine is then crafted into oak barrels along with its less for the malolactic fermentation process.
- **Ageing :** After malolactic fermentation, the wine is aged in barrels on less for 14 to 16 months.
- **Accord mets et vin :** An excellent accompaniment to red meat, game or mature cheese.
- **Consultant winemaker :** Stéphane Derenoncourt

