

Château De Rochemorin



Château de Rochemorin White 2023

AOC Pessac-Léognan, Bordeaux, France

PRESENTATION

The whites from Château de Rochemorin are astonishing wines. They reveal a particular expression of the Sauvignon grape variety, with its notes of citrus fruit and flowers, finely wooded. Carefully controlled barrel ageing on the lees does not leave its mark on the wines, but enhances the richness of the palate and supports a remarkable range of aromas.

THE VINTAGE

WEATHER CONDITIONS

2023 was marked by a uniform start to vegetation: bud-break dates returned to normal, foliage developed rapidly and the bunches emerged beautifully. Heavy rainfall in the spring tarnished the start of the season somewhat, with mildew appearing in places. There was no hot summer in 2023, but relatively cool nights and warm but not excessively hot days in July and August created ideal ripening conditions for the grapes, which produced remarkable aromatic potential.

HARVEST

28 August- 07 September 2023

THE WINE

VARIETALS

Sauvignon blanc 100%

ALCOHOL CONTENT

12,5 % vol.

TASTING

Pale yellow colour with delicate green highlights.

Elegant and expressive, the nose opens with aromas of yellow and white fruits such as apricot and nectarine, with subtle hints of brioche and gingerbread.

On the palate, the wine is charming and well-balanced. The attack is rich and velvety, and the finish is carried by a fine tension. A pleasant salty minerality gives the whole an extra dimension and prolongs the pleasure of tasting.

FOOD PAIRINGS

Salmon rice wreath, scallop salad, Sea bream stuffed with chanterelles and prawns.

SERVING

Serve between 9°C and 12°C.

AGEING POTENTIAL

5 to 10 years



FAMILLE ANDRÉ LURTON

Château Bonnet, 33420 Grézillac | Tel. +33557255858 | www.andrelurton.com

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

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THE VINEYARD

TERROIR

Deep gravel slopes with limestone outcrops at the foot of the slopes.

SURFACE AREA OF THE VINEYARD

21,5 ha

AGE OF VINES

13 years old

IN THE VINEYARD

Pruning type: Double Guyot

Grape Harvest: Mechanical harvesting.

THE CELLAR

WINEMAKING

After settling, in oak barrels.

AGEING

For 10 months in oak barrels (35% new) on full lees with bâtonnage.

REVIEWS AND AWARDS

Decanter

"Lovely aromas of pink grapefruit, green apple, white flower and biscuit aspects introduce a rather creamy texture with elegance and saline tension leading to a medium finish. Fermented in large barrels with lees stirring lends that biscuity aspect with richness, and the freshness of the vintage balances the wine nicely. Drinking Window: 2026 - 2036. (En Primeurs)"
Panos Kakaviatos, Decanter, 11/04/2024

92/100



Bernard Burtschy, 01/05/2024

92-93/100



"As always this is 100% Sauvignon Blanc; there is Semillon planted here, but the vines are too young for a commercial crop at the moment. The fermentation takes place entirely in 500-litre barrels. This has a nice upright expression on the nose, saline and smoky, with tense citrus fruits, lemon peel, powdered chalk and a trace of reduction. A gently polished start to the palate follows, with orange peel and green apple flavours supported by fresh and incisive acidity. A classically bitter Sauvignon finish, and some length here; this is a good white Pessac-Léognan which should offer value. The alcohol is around 13%."
Chris Kissack, The Wine Doctor, 01/05/2024

91-93 / 100



"Only 1km from La Louvière, the same team and varietal, and yet fundamentally different. More closed. Less exotic. Brioche. Toasty notes. Fifty shades of citrus – lemon and grapefruit. Confit lemon. Confit grapefruit. Lemon meringue pie. Super. Better even than the 2021. Ginger. Jasmine. Mimosa. Mirabelle. Super sapid and wonderfully quaffable and fresh. Excellent."
Colin Hay, The Drinks Business, 14/05/2024

91-93 + / 100



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