



Noroît Red 2022

AOC Pessac-Léognan, Bordeaux, France

PRESENTATION

Noroît is a single-varietal micro-cuvée from Château de Rochemorin. Its name is inspired by a seafaring term meaning a north-westerly wind, and echoes the estate's most north-westerly parcel. A confidential wine made from a historic Bordeaux grape variety with long Médoc roots, Petit Verdot. This terroir, rich in organic matter, provides optimal conditions for the full expression of its aromatic potential. With a fine tannic structure, fatness and freshness, it reveals notes of black fruit and cedar, which give it a lot of deliciousness. Good ageing potential. Only 1,200 bottles produced each year.

THE VINTAGE

WEATHER CONDITIONS

2022 was a particularly atypical year due to extreme weather conditions. In addition to a very early frost in the spring, which affected the vineyard just as the vines were starting to bud, there was a long period of exceptional drought from May until the end of September. The result was low yields and a perfect state of health at harvest time throughout the vineyard.

HARVEST

21 Septembre 2022

THE WINE

VARIETALS

Petit verdot 100%

ALCOHOL CONTENT

13 % vol.

TASTING

A deep purple color reveals impressive intensity.

The nose opens with seductive aromas of black fruits, especially blackberry and black plum, enriched by perfectly integrated notes of ageing, which add a touch of pleasure and elegance. On the palate, the attack is soft and silky, followed by a generous and velvety mid-palate that envelops the fine tannins. The balance is remarkable, combining freshness and harmony, with flourishing black fruit flavours complemented by subtle toasted nuances. A wine that is fresh, well-balanced and accessible, offering immediate enjoyment and excellent drinkability.

FOOD PAIRINGS

Grilled rib steak, game in sauce, aubergine parmesan, cheese.

SERVING

Serve between 15°C and 17°C

AGEING POTENTIAL

10 to 15 years





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THE VINEYARD

TERROIR

Deep gravel on clay subsoil.

SURFACE AREA OF THE VINEYARD

5.68 ha

AGE OF VINES

5 years old

IN THE VINEYARD

Pruning type: Double Guyot. Grape harvest: Manual harvesting.

THE CELLAR

WINEMAKING

Vinification in thermo-regulated stainless steel tanks. Maceration for 3 weeks.

AGEING

Aged in 250 and 500 litre barrels (50% new wood).

