

# Château de Rochemorin White 2022

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

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

18 August- 27 August 2022

# THE WINE

## VARIETALS

Sauvignon blanc 100%

ALCOHOL CONTENT 13 % vol.

## TASTING

hâteau de

Pessac-Léognan grand vin de bordeaux

AMILLE ANDRÉ LURTON

Pale yellow colour with green highlights.

The nose is expressive, evoking exotic and white fruits. Delicious notes of brioche, resulting from barrel ageing, complete the bouquet.

The palate is beautiful, full-bodied and fleshy, with a harmonious balance and marked freshness. Exotic fruits are also present on the palate. A remarkably well-balanced wine.

## FOOD PAIRINGS

Grilled fish with citrus fruit, roast chicken with cream and mushrooms, soft cheeses with a bloomy rind (such as Brie or Camembert).

## 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



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## THE VINEYARD

## THE CELLAR

AGEING

bâtonnage.

WINEMAKING

After settling, in oak barrels.

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

#### TERROIR

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

## SURFACE AREA OF THE VINEYARD

53.11 ha

## AGE OF VINES

13 years old

### IN THE VINEYARD

Pruning type: Double Guyot Grape Harvest: Mechanical harvesting.

## **REVIEWS AND AWARDS**

### tast¶ngbook

"Bright yellow with green hue. Elegant nose with refined fruit, reminiscent of fresh grapefruit, lemon and tangerine zest, peaches and hints of pineapple. On the palate well-structured and juicy with fine fruit, crisp character and very good length." Markus Del Monego, Tasting Book, 03/05/2023



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