

# Château La Rame



## Bordeaux Rosé



2012  
*Château  
La Rame  
Rosé*

MIS EN BOUTEILLE AU CHÂTEAU

### At a Glance:

- **Appellation:** AOC Bordeaux
- **Encépagement:** Cabernet Sauvignon (50%), Merlot (50%)
- **Average Annual Production:** 10,000 bottles
- **Average Alcohol by Volume:** 12-13%
- **Average Residual Sugar:** < 2 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From 1.5 ha of south-facing vines on hills overlooking the Garonne
- **Soil Types and Compositions:** Limestone clay subsoils with some sand topsoils
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 5,000 vines/ha. Average age is 20 years.
- **Average Yields:** 30 hl/ha
- **Average Harvest Date and Type:** Manual, usually in early September

### In The Cellar:

- **Fermentation:** After total destemming, wine ferments with indigenous yeasts in stainless-steel tanks.
- **Pressing:** Pneumatic, direct pressing
- **Time on Lees:** 3-6 months
- **Malolactic Fermentation:** Blocked by sulfur
- **Élevage:** 3-6 months in stainless-steel tanks
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Bentonite fining, diatomaceous earth filtration
- **Sulfur:** Applied after fermentation and at bottling, 20-25 mg/l free

### In The Glass:

This restrained, balanced Bordeaux Rosé is produced solely via direct pressing. It is less about intense raciness and more about a relaxed sense of balance. The wine has plenty of supporting acidity, and its fruit character is fresh and crunchy, with enough varietal typicity to ground the wine but without any toughness or unnecessary power.