



VIGNOBLES PALATIN GUIBERT



# CHATEAU ROQUEVIEILLE

## *Cuvée Excellence*

AOC CÔTES DE CASTILLON

### GEOGRAPHICAL LOCATION

Along the clay-limestone plateau of Saint-Emilion, on one of the highest points of the Gironde, Château Roquevieille enjoys a privileged position as a “hillside wine” on outstanding terroir.

### GRAPE VARIETIES

Merlot: 90%

Cabernet Franc: 10%

### WINEMAKING PROCESS

Plot-by-plot selection is even more extensive with vinification done in 500-liter barrels as well as in very small-capacity concrete tanks.

### AGING

This wine is aged in barrels for a long time with practically no racking. This “redox” mode aging method results in great aromatic purity, leading to a very rich wine with a long finish.

### TASTING

Aromatically complex with notes of black fruit and roasted coffee, this wine is powerful and elegant on the palate with nice length. Without a doubt, a great cuvée meant for aging! Pairs perfectly with the much-acclaimed prime rib grilled over vine shoots and ideally with any kind of flavorful meat.

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