



CHATEAU DU RETOUT

HAUT-MÉDOC

CRU BOURGEOIS

TECHNICAL SHEET
VINTAGE

2005

Harvesting:	26 september 2005
Total vintage production:	1667 hl
Château du Retout production:	955 hl
Yield:	46 hl/ha
Fermentation:	20 days
Vines:	48.5 % cabernet sauvignon 35.7 % merlot noir 15.8 % petit verdot
Ageing:	79 % in barrels for 12 month (25% new barrels)
Château du Retout bottles:	120000 bottles
Alcohol:	13.00 % vol
Total acidity:	3.90 g/l H ₂ SO ₄
Volatile acidity:	0.40 g/l H ₂ SO ₄
Total polyphenols index:	76
Tasting notes:	<p>This legendary Bordeaux vintage fully lives up to its reputation. Opulent from the very first, this wine has both fine structure and lovely soft, rich tannin. 2005 Château du Retout has ripe fruit flavours with plenty of power and volume on the aftertaste. Already tremendously enjoyable, it will nevertheless age beautifully for people who prefer wines with secondary and tertiary characteristics.</p>

Contact :

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