



# CHATEAU DU RETOUT

— HAUT-MÉDOC —

CRU BOURGEOIS

TECHNICAL SHEET  
VINTAGE

# 2009

Harvesting:	30 of september to 7 of october 2009 for merlot, petit verdot and cabernet franc  8 to 14 of october 2009 for cabernet sauvignon
Total vintage production:	1455 hl
Château du Retout production:	720 hl
Yield:	45 hl/ha
Fermentation:	30 days
Vines:	53 % cabernet sauvignon  28 % merlot  19 % petit verdot
Ageing:	100 % in french oak barrels with 25 % of new ones during 12 months
Château du Retout bottles:	96000 bottles
Alcohol:	14.00 % vol
Total acidity:	3.90 g/l H <sub>2</sub> SO <sub>4</sub>
Volatile acidity:	0.50 g/l H <sub>2</sub> SO <sub>4</sub>
Total polyphenols index:	88
Tasting notes: <b>Contact :</b>	"Currant and blueberry on the nose. Medium-bodied, with pretty fruit and a light coffee bean and berry aftertaste. Pleasant structure. Score range: 87-90 "
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