



SELECTUS 2017

Appellation: BORDEAUX SUPÉRIEUR

Grape Variety: Merlot 70%, Cabernet Franc 20%, Cabernet Sauvignon 10%

Terroir: Clay over Limestone

Vineyard: Certified Agriculture Biologique and EU Organic



Winemakers:

- Alfred Pantarotto - Vigneron for 35 years
- Cécile Dulimbert - Consulting Oenologist

Climate: Warm temperatures during spring led to quick growth until a frost at the end of April. Crop losses were limited at our elevation (100m). Yield and grape ripeness were satisfying thanks to a dry and sunny summer.

Vinification & Ageing: Harvested in early October 2017. Macerated in cold settings before a 15-day alcoholic fermentation at 25°C, followed by malolactic fermentation. Aged 18 months in stainless steel tanks and French oak barrels.

Bottling: July 2019

Tasting Notes: On the eye, a deep ruby wine with purple tints, calling for delightful black fruit aromas. Blackcurrant, blackberry, blackcherry are highlighted by cocoa notes. The palate is powerful but well balanced: melting, dense and sweet, with a long finish.

Recognition: Gold medal, Concours des Vins de Bordeaux 2019, Guide Hachette 2021



Château La Roberterie

1 Robert, 33890 Juillac, France

info@laroberterie.com

www.laroberterie.com