

CHÂTEAU
ROCHEYRON

2014



SAINT-ÉMILION
Grand Cru



Château ROCHEYRON

Saint-Émilion Grand Cru

Owners: Silvio Denz and Peter Sisseck

Appellation: Saint-Émilion Grand Cru

Vineyard planted area: 8 ha

Soil: limestone plateau dating from the Lower Oligocene (calcosol over starfish limestone)

Grape varieties: 70% Merlot, 30% Cabernet Franc

Average age of vines: approx. 45 years

Vine density: 6,600 vines per hectare

Cultivation methods: double Guyot pruning, soil tilling by horse, disbudding, crop thinning by hand, harvesting by hand in small crates, optical sorting table

Environment: biodynamic winegrowing since 2014, HVE3 and Organic Agriculture certified.

Winemaking techniques: gentle winemaking at low temperatures in temperature-controlled concrete vats, three-week vatting period with moderate pumping over

Consultant oenologist: Peter Sisseck

Maturation: 14 months, 40% in new French oak barrels

Average production: 15,000 bottles

Second wine: La Fleur de Rocheyron