



CHÂTEAU ROUSSET-CAILLAU

“Cuvée Catherine”

Since 1929

<i>Appellation</i>	<i>Vin mousseux de qualité, Méthode traditionnelle</i>
<i>Vineyard</i>	<i>Entre-Deux-Mers</i>
<i>Composition</i>	<i>90% Sémillon, 10% Sauvignon</i>
<i>Alcohol</i>	<i>12%</i>
<i>Cooperage</i>	<i>Champagne traditional methods</i>
<i>Vine age</i>	<i>30 years old</i>
<i>Type</i>	<i>Sparkling</i>
<i>Aging potential</i>	<i>3 years</i>

Vinification

Harvest immediately performed, the grapes are pressed directly. The fermentation takes place in our cellars, once the wine is made, it is sent to a service that will make the bubble into our wine through Champagne traditional method.

Winemaker's note

Bright, light golden yellow in color, with fine and constant bubbles. The regular fresh, frank and fruity nose expresses William pear, plum and apricot. Rich, long and mature on the palate with a crisp, creamy and elegant finish. Wine to drink as an aperitif, or ideally, with a dessert.



Concerned about environmental issues and sustainable development norms, Château Caillau Rousset is a member of the first Association for Environmental Management System ISO 14001 Bordeaux.