



FRANÇOIS THIENPONT

CHÂTEAU ROQUES DE JEAN LICE

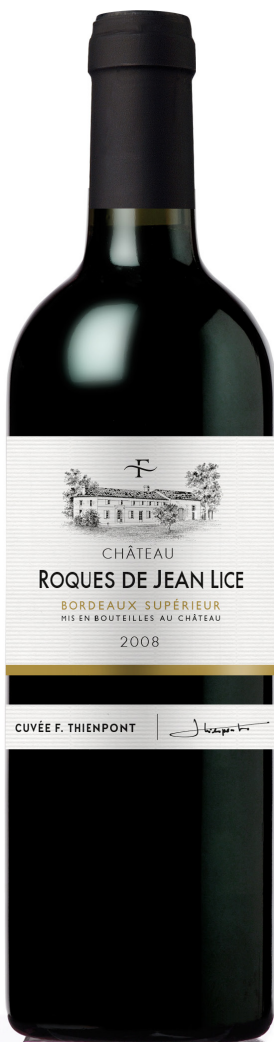
BORDEAUX SUPÉRIEUR

FICHE TECHNIQUE

This «cuvée» comes from a selected plot of vineyard of Château Roques de Jeanlice. Its location is on the limestone plateau of the Entre deux Mers region.

Thanks to our viticultural experience on this type of “terroir”, special care in vinification and maturation processes, and a greatly motivated winegrower, this Bordeaux Supérieur wine is full, charming and well balanced.

The first vintage was awarded a gold medal at the “concours des Vins de Macon”.



Location : Rauzan

A.O.C. : Bordeaux Supérieur

Production : 23 500 bottles

Surface : 4 Ha

Geology : Clay-limestone plateau

Orientation of rows : East - West, natural direction of slopes

Draining : Natural, thanks to slopes

Planted grape varieties : 70% Merlot - 30% Cabernet Franc

Average age of vineyard : 30 years

Pruning : Restructuring in double Guyot

Vineyard protection : Reasoned - treatments are positioned according to vegetative stage and dosed according to the pressure of diseases

Harvests starting decision-making : Parcel analysis through tasting

Operations on crop : Berry sorting table, then total destemming of grapes

Vats : Stainless steel

Wine making : Parcel-based, smooth extraction through fractionated pumping-over + 1 “délestage (gentle removing structure from the cap of solids)

Maceration : 30 days, micro-oxygenation below cap

Fermentation temperature : 26-30°C

Press wine operation : Separate ageing

Malolactic fermentation : 30 % in oak barrels

Maturing and ageing process : 10 months in 30% oak barrels

Bottling preparation : Slight sulphating and light fining

Bottling/ Date of bottling : At the château in September



Tasting notes :

Château Roques de Jean Lice is a rather serious and powerful wine which develop red fruits and sweet spices aromas in the mouth. The finish is long with mineral tannins.