



PRODUCT SHEET

2020 VINTAGE

## CHATEAU DU RETOUT

— HAUT-MÉDOC —

CRU  
BOURGEOIS  
Supérieur



**SME**  
SYSTÈME DE MANAGEMENT ENVIRONNEMENTAL  
DU VIN DE BORDEAUX

### Contact:

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### Harvest dates:

14<sup>th</sup> September – 22<sup>th</sup> September 2020 for the Merlot  
The 23<sup>rd</sup> and 24<sup>th</sup> of October 2020 for the Petit Verdot  
23<sup>rd</sup> September – 01<sup>st</sup> October 2020 for the Cabernet Sauvignon

**Total area:** 32.67 ha

**Average production (total):** 1.700 hl - 225.000 bottles

**Average production of Château du Retout :** 130.000 bottles

**Harvest:** After picking, the separated berries are sorted twice at the cellar, first mechanically and then by hand. The grapes are vatted with **no addition of sulphur** and yeast inoculation is carried out when the vats are first filled, based on the principle of the bioprotection

**Winemaking:** Cold pre-fermentation maceration at 4°C for 6 to 10 days under blanket gas. Slow fermentation at temperatures below 26°C with 2 to 3 rack and return operations by gravity per day. Maceration under skins for 10 to 21 days at 28°C. The average period in vats is 21 to 32 days.

**Maturing:** Final blending takes place early, at the end of November, then the wine is put in barrels (33% new) in mid-December to age for a further 12 months.

**The Retout 2020 blend:** 74 % Cabernet Sauvignon, 16% Merlot, 10% Petit Verdot.

**Degree:** 13.5 % by vol

**Total acidity:** 3.3 g/l H<sub>2</sub>SO<sub>4</sub>

**PH:** 3.91

**Total polyphenol index:** 75

**Consultant oenologist:** Marco Balsimelli (team Boissenot)