



## CHÂTEAU ROUGET 2021

Art. Nr.: 1285021

**Hersteller:** Château Rouget, Pomerol

**Land:** Frankreich

**Region (Betriebssitz):** Bordeaux

**Gebiet (Betriebssitz):** Pomerol

**Jahrgang:** 2021

**Rebsorte:** Merlot, Cabernet Franc

**Reife:** bis 2035

**Kategorie:** Rotwein

**Süße:** Trocken

**Bewertung:**

**Robert Parker Wine Advocate:** 91

**Falstaff:** 92

**James Suckling:** 93

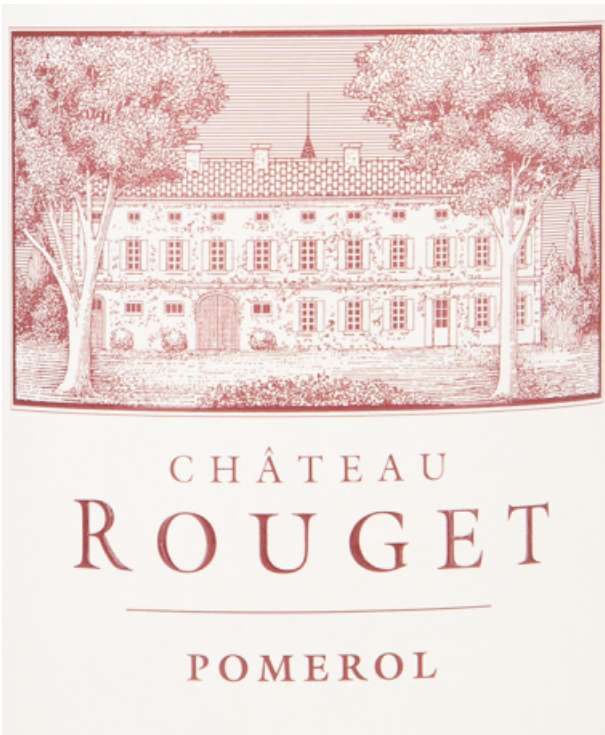
**Speiseempfehlung:**

**Rind:** Geschmort/Gedünstet

**Käse:** Rotschmierkäse

**Flaschengröße:** 0,75 Liter

**Verschluss:** Naturkork



**Einzelflaschenpreis: € 69.20**

**Verkostnotiz**

**JAMES SUCKLING:** "I like the round tannins and juicy mouth-feel to this wine, showing softness and focus. Medium body. Pleasant redcurrant and chocolate undertones."

**ROBERT PARKER - THE WINE ADVOCATE:** "A blend of 80% Merlot and 20% Cabernet Franc, the 2021 Rouget offers up aromas of sweet berries, cherries, licorice and loamy soil. Medium to full-bodied, supple and fleshy, it's impressively concentrated, with fine depth at the core, powdery tannins and lively acids. A success in this challenging vintage, in recent years Rouget has benefited from the acquisition of some small parcels on the plateau (in the Clinet sector and near Le Pin), as well as the relegation of the less propitious parts of its historic vineyard to a second wine. Anyone who has tasted the great Rouget wines of yesteryear such as the famous 1961 will know what this estate is capable of, and the Labruyère family is working hard to realize its potential. Tasted three times." - William Kelley

**FALSTAFF:** "Tiefdunkles Rubingranat, violette Reflexe, zarte Randaufhellung. Attraktive Beerenfrucht, zart nach Lakritze und Sanddorn, Brombeerkonfitüre, zarte Edelhölzstütze. Mittlere Komplexität, feine Kirschfrucht, gut integrierte Tannine, elegant und ausgewogen, zartes Nougat, feine Säurestruktur, bleibt haften, leichtfüßig und balanciert, vielversprechendes Entwicklungspotenzial." - Peter Moser