



## CHÂTEAU ROCHEYRON

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### **Château Rocheyron 2021**

#### **The Growing Season**

The year was very complicated. In Bordeaux the winter was wet, and spring was warm encouraging early bud break. Frost in April and May did not affect the vineyards of Château Rocheyron. The rains in June and July through the pressure of mildew did however affect us for the first time. We had fought off the mildew in 2016 and 2018 but the 2021 hit very severely. The production was down overall 46 %. August and September were good months with warm weather and cool nights letting the remaining grapes slowly ripe.

The harvest was late the Merlot harvested on two days 2nd and 5th of October.  
The Cabernet Franc was harvest on the 13th of October.

The remaining grapes were very healthy, and fermentations were easy and fast.  
Malolactic finished in December.

#### **Chateau Rocheyron 2021**

The wine is beautifully ruby colored. Very fresh on the nose more red fruit than black.  
The high percentage of Cabernet Franc (45 %) is a help to this.

The wine comes across as quite lithe to begin with, but then builds to a very interesting lingering finish. Sometimes the wines from the Limestone plateau can feel somewhat closed and angular when young, this is not the case for the 2021 Rocheyron, here it is all tension. In many ways this is a breakthrough wine for us, very much an ideal wine, showing us where we want to go in the future. 30 % new oak and a short aging of 12-14 months will help to fill out the wine.

This may well be one of the best wines yet made at this small vineyard.

Too bad there is so little of it!