

2023 Bordeaux Blanc

Château Roc Meynard | Bordeaux



Lively, floral, and seducing, Château Roc Meynard Blanc is a modern expression of Bordeaux tradition, bright and balanced, with irresistible freshness. Crafted by Esther and Philippe Hermouet alongside Mélodie Blanc, this limited-production white captures the estate's philosophy of revitalizing heritage through thoughtful, sustainable farming. A harmonious blend of Sauvignon Blanc and Sémillon, it's a wine made for pleasure: expressive, elegant, and effortlessly drinkable.

THE VINTAGE

2023 was an atypical year for Bordeaux. A dry, sunny late summer, especially during August ripening, produced grapes of aromatic depth and freshness. The resulting wines are vibrant, textured, and complex, with ripe fruit framed by bright acidity.

TERROIR

The vineyard sits on a 70-meter clay-limestone hillside at the heart of the Roc Meynard estate, facing east-west for ideal light exposure. The 2.5 hectares of white varieties are integrated within a 28-hectare single block, surrounded by 15 hectares of natural "green islands." This diverse landscape fosters biodiversity and ecological balance, key to the estate's sustainable approach.

WINEMAKING

Harvested on September 15, the grapes underwent a brief cold soak (less than one hour) before pressing to preserve delicate aromatics. Fermentation lasted ten days in stainless steel at temperatures of 64.4-68° F. The wine was aged for four months in stainless steel before being bottled in January 2024, maintaining its crisp, zesty profile.

TASTING NOTES	Pale yellow with silver reflections. The nose is intense and expressive, offering notes of crisp apple, lime, and white flowers. The palate opens with lively acidity and a lemony mid-palate, leading to a long, clean finish.
FOOD PAIRING	Raw fish, ceviche, oysters, and fresh seafood dishes.

serving temp
46.4-50°F

varietals	50% Sauvignon Blanc, 50% Sémillon
farming	Sustainable, with 25% of the estate dedicated to biodiversity
alcohol	12.5%
residual sugar	0.27 g/L
pH	3.31
acidity	3.55 g/L H ₂ SO ₄
SO₂	83 mg/L
fermentation	Cold soak (<1 hr); stainless steel, 10 days at 64.4-68° F
aging	4 months in stainless steel



2024 Clairet

Château Roc Meynard | Bordeaux

Château Roc Meynard Clairet bridges traditional Bordeaux and today's appetite for bright, expressive wines. This Clairet marks a new chapter for the family estate. Produced from 25-year-old vines of Merlot and Malbec grown on the Roc Meynard hillside, it captures the spirit of a new generation. Neither red nor rosé, this wine meets the moment with a juicy, fresh, and lively expression best shared chilled.

THE VINTAGE

2024 was a demanding but rewarding year in Bordeaux. Persistent rainfall through spring and early summer created high disease pressure, requiring constant vigilance in the vineyard. The weather turned in August, bringing sunshine and warmth that continued through September, allowing the fruit to ripen evenly. The result is a vintage that is juicy, aromatic, and perfectly suited to the Clairet style.

TERROIR

The grapes are harvested from north-south-facing slopes in Fronsac. Soils in this part of the vineyard combine molasse du Fronsadais, a mix of clay, limestone, and sandstone, with clay-limestone hills. Vines are trained in the Double Guyot method that capture optimal light and airflow. The Hermouet family promotes biodiversity through sustainable farming practices, ensuring healthy soils and ecological balance.

WINEMAKING

Harvested on September 30, the grapes underwent a 48-hour cold soak to achieve a luminous shade between raspberry and hibiscus. Fermentation followed for 10 days in stainless steel at 71.6°F, with malolactic fermentation providing roundness and depth. The wine aged four months in stainless-steel tanks to preserve its vivid fruit character before bottling in early March 2024, was blocked to retain vibrancy. The wine then rested for two months in stainless steel, followed by six months in bottle before release.



serving temp
46.4-50°F

TASTING NOTES

Brilliant raspberry-pink color. The nose reveals aromas of red fruits and hibiscus tea. The palate is juicy and expressive, supported by gentle tannins and a light, refreshing structure. A fruit-forward, seductive Clairet that balances softness with lift and energy.

FOOD PAIRING

Enjoy chilled on its own, as an apéritif, or alongside summer barbecues, grilled halloumi salads, tacos, or mildly spiced curries.

varietals 90% Merlot, 10% Malbec

farming Sustainable, focused on biodiversity

alcohol 13%

residual sugar 0 g/L

pH 3.32

acidity 3.26 g/L

SO₂ 66 mg/L

fermentation Cold soak (48 hrs); stainless steel, 10 days at 71.6°F

aging 4 months stainless steel



2019 Bordeaux Supérieur

Château Roc Meynard | Bordeaux



This wine captures both the elegance of Bordeaux and the innovation that defines the Hermouet family's work. Made primarily Merlot, with a touch of Cabernet Sauvignon for structure and lift, this wine is a contemporary expression of a terroir that has nurtured vines for over three centuries. The 25-year-old vines are farmed sustainably under the stewardship of Esther Hermouet, who continues her family's tradition of crafting wines that balance fruit, freshness, and finesse.

THE VINTAGE

Pure and precise, 2019 stands as the centerpiece of the exceptional 2018–2019–2020 trio. After a cool, unpredictable spring, a warm and stable summer brought perfect conditions through harvest. The resulting wines are both generous and balanced, characterized by ripe fruit, clarity of structure, and impressive aging potential.

TERROIR

The Roc Meynard estate lies in the Fronsac region, on 26 hectares of contiguous vineyard land at 70 meters. The soils are composed of clay-limestone with a high proportion of active clay; the same geological foundation that gives neighboring Fronsac its signature tension and depth. Vines are trained in the Double Guyot method and oriented mostly east–west, with some plots facing north–south to optimize sunlight distribution.

WINEMAKING

Harvested in the first week of October, the grapes were vinified in stainless-steel vats with gentle pumpovers. Fermentation lasted ten days at 77°C, followed by malolactic fermentation. The wine underwent a brief ten-day maceration, followed by 14 months of aging in stainless steel and oak, before being bottled in April 2021.

TASTING NOTES

Deep ruby color. The wine opens with ripe black cherries, blueberries, and plum layered with notes of tobacco and smoke. The palate is full-bodied and fresh, with a dense, structured mid-palate and a long finish. A classic wine that is thoroughly modern.

FOOD PAIRING

Creamy risotto, Pasta alla Norma, Grilled chicken or pork, Osso buco.

serving temp
64.4°F

varietals 95% Merlot, 5% Cabernet Sauvignon

farming Sustainable (HVE certified)

alcohol 14%

residual sugar 0.35 g/L

pH 3.48

acidity 3.24 g/L

SO₂ 54 mg/L

fermentation Stainless steel & oak; 10 days at 77°F with gentle pumpovers

aging 14 months in stainless steel and oak

