

# 2019 Bordeaux Supérieur

Château Roc Meynard | Bordeaux



serving temp  
**64.4°F**

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.

### varietals

95% Merlot, 5% Cabernet Sauvignon

### farming

Sustainable (HVE certified)

### alcohol

14%

### residual sugar

0.35 g/L

### pH

3.48 g/L

### acidity

3.24 g/L

### SO<sub>2</sub>

54 mg/L

### fermentation

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

### aging

14 months in stainless steel