

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

SO₂ 54 mg/L

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

aging 14 months in stainless steel

