



CHÂTEAU LES ROCHES DE FERRAND

FRONSAC • BORDEAUX

Located on Bordeaux's right bank just north of the Dordogne River, the small Fronsac appellation is dominated by the same Merlot and Cabernet Franc vines that have made its larger neighbors Pomerol and St. Émilion so immensely popular. Fronsac wines are known for their soft richness and early accessibility but often possess the structure and stuffing to develop positively in cellar for many years.

Rémy Rousselot produces Les Roches de Ferrand in the tiny village of Saint-Aignan in Fronsac. The wine is a blend of Merlot (generally 90%) and Cabernet Franc aged in oak barrels for about 12 months. Rousselot learned winemaking from his father and grandfather but also studied at the Institute of Oenology in Bordeaux. Selecting the most compelling elements of his experience and studies, Rousselot created his own style of winemaking which earned him early approval from his peers when his first bottling, the 1981, took a gold medal in the esteemed Bordeaux competition. Although it will come as no surprise to those with experience in well-cellared examples of fine Fronsac, Pomerol and St. Émilion, Rousselot's 1981 is still intact and delicious today.

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Château les Roches des Ferrand is a well-made, consistently rich, medium-bodied Merlot and Cabernet Franc incarnation of right-bank Bordeaux. This is an excellent accompaniment to meats, poultry, cheeses and other savory dishes.

A deep black "toasty" fruit bouquet is followed by full, round fruit on the palate, supported by the structure imparted by both ripe fruit and oak barrel tannins, with a smooth finish — also and obviously an excellent red Bordeaux value!

Thank you for your time and for your interest in Connoisseur wines.