

## **Tertre Roteboeuf**

### **Saint-Émilion Grand Cru**



#### **ABOUT THE ESTATE**

- Tertre Roteboeuf is François Mitjavile's flagship estate where he has been producing standout wines since 1978.
- The grapes are grown on six-hectare south-facing amphitheater of clay-limestone soil in St-Emilion
- Mitjavile prefers slow, even ripening and later harvest, allowing the grapes to come to full ripeness and potential expression.
- The cellar is kept at 16-17°C during winter months and naturally goes as high as 20°C in summer, encouraging aromatic development and complexity.
- The wines from this property are unique in St-Emilion, showing balance, freshness, ripeness, power, and subtlety.

#### **APPELLATION**

Saint-Emilion

#### **GRAPE VARIETY**

Merlot, Cabernet Franc O

#### **FARMING**

Sustainable - Lutte Raisonnée

#### **SOIL**

Clay and limestone

#### **VINEYARDS & VITICULTURE**

A south-facing amphitheater of clay-limestone soil provides steady warming during the day that encourages slow, even ripening, conditions that allow the later harvest that Mijtavile prefers.

#### **HARVEST & VINIFICATION**

After hand harvest and primary fermentation in concrete, the must is transferred to 100% new Radoux "Blend" French oak barrels. This particular cooperage uses the tightest-grained oak, leading to slow extraction that is meant to take place over the span of years. While the wine ages, the chai is kept at about 16-17°C during winter months and naturally goes as high as 20°C in summer. These temperatures and frequent racking promote oxygenation, encouraging aromatic development and complexity.

#### **ALCOHOL BY VOLUME**

14.0

#### **PACK SIZE**

12x750mL