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

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