

# CHÂTEAU JEANROUSSE

FRONSAC AOP 2015

**PROPRIÉTAIRE**  
Emmanuelle  
Bordeille

**TERROIR**  
argilo-calcaire

**ENCÉPAGEMENT**  
90% merlot  
10% cabernet franc

**CULTURE**  
agriculture  
raisonnée

**SURFACE DU  
VIGNOBLE**  
12.9 hectares



## HISTORY

Chateau Jeanrousse has belonged to the Bordeille family for 4 generations since 1938. Its name comes from a vineyard plot called «jeanroux» which was changed to «jeanrousse». This chateau gets 12 hectares of very high quality soil (chalk and clay). Since 2006, Emmanuelle Bordeille the daughter's owner, brings all her femininity in the winemaking of Jeanrousse.

## WEATHER CONDITIONS

2015 is an outstanding vintage in terms of both quality and quantity. In fact, all conditions necessary for a great red wine vintage on Bordeaux were perfectly aligned. The winter was relatively rigorous, bud break only began in mid-april. After a warm, dry and sunny May, flowering took place during the first days of June. July 2015 was hot and dry, water stress arrived at the right time and mid véraison (colour change) was observed early August. Dry and warm weather in August and September involved a full ripening of the various grape varieties. A fine weather during the harvest made it possible to pick at optimum ripeness. The red wines are delicious. They possess the charm and inimitable grace of great Bordeaux.

## BLENDING AND AGEING

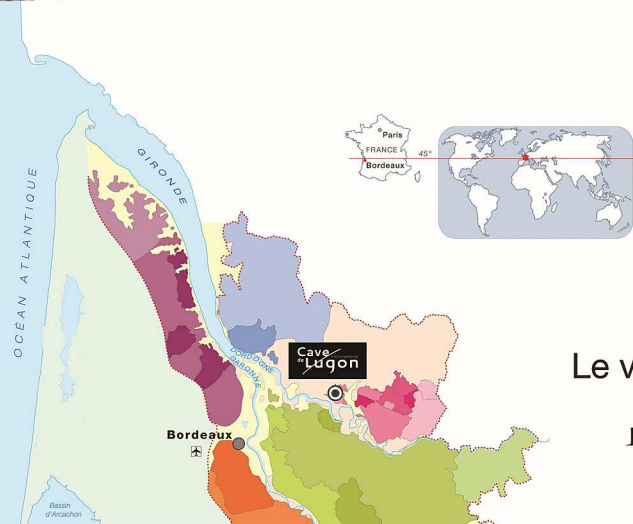
Following consultation with our oenologist, Edouard MASSIE, Château Jeanrousse was blended in function of plot origins to achieve a balanced wine. The wine was aged in French oak barrels during 18 months.

## TASTING NOTES

Beautiful and juicy with refined tannins, berries, liquorice and spices. Full body. Long and fresh finish with vanilla notes.

Mail : [contact@cavedelugon.com](mailto:contact@cavedelugon.com)  
Tél. 05 57 55 80 90  
6, rue Louis Pasteur  
33240 Lugon-et-l'Île-du-Carnay

[WWW.CAVEDELUGON.COM](http://WWW.CAVEDELUGON.COM)



Le vignoble  
de  
BORDEAUX