



# CHATEAU ROUMIEU

SAUTERNES



**DOURTHE**  
BORDEAUX

SETTING NEW STANDARDS



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Chateau Roumieu is a family-owned property passed down from generation to generation since the 18th century. The name “Roumieu” refers to an important stage along the ancient pilgrimage route of “Saint-Jacques de Compostelle”, or St. James’ Way, back in medieval times – when “Roumieu” was used by the Moors to describe the Christians. A scallop shell, adopted as the Chateau’s emblem, features on the label, as “Saint-Jacques” is the French word for scallop.

## AN EXCEPTIONAL TERROIR

The Château is located on the calcareous-clay plateau of Haut-Barsac, on the same terroir as the most prestigious Cru wines of Sauternes, with Climens (1st cru) and Doisy-Védrines (2nd cru) both adjoining the property.

Over the years, the Craveia-Goyaud family has committed to protect the unique character of the terroir. The vines are managed to irreproachable standards, guided by a sustainable viticultural regime and restricted yields. In order to make the finest wine possible, the grapes at Château Roumieu are painstakingly picked by hand one by one, in successive sweeps through the vine rows, with sometimes as many as 3-6 sweeps per block, picking only the grapes 100% affected by botrytis. The wine is then slowly vinified and matured in oak barrels for 18 months.

## TASTING NOTES

Chateau Roumieu creates Sauternes wines of great ageing potential that can be enjoyed either in their youth to truly appreciate the freshness and diversity of aromas - yellow fruits, acacia blossom and limeblossom - or can be left to evolve for a period of 5-10 years. The wine is smooth and concentrated on the palate, revealing aromas of dried currants, dried fruit and honey.

## TECHNICAL NOTES

### OWNERS

Craveia-Goyaud Family

### SURFACE AREA

15 hectares

### TYPE OF SOILS

Limestone-clay plateau, rich in marine fossils, made up of a 20-40cm layer of red clay over a limestone plateau

### VINE VARIETIES

89% Sémillon - 10% Sauvignon - 1% Muscadelle

### AVERAGE AGE OF THE VINES

30 to 40 years old

### MATURING

In oak barrels for 18 months

### AVERAGE PRODUCTION

40,000 bottles

### CHÂTEAU ROUMIEU 2011:

#### GUIDE BETTANE & DESSEAUVE 2015

17/20 & **Jury’s choice** « Sweet wines combining power and elegance to glorious effect. Lovely bouquet releasing aromas of candied fruits, concentrated, creamy and very sweet without cloying, and lingering aromatics. A very good wine. »

#### GUIDE HACHETTE 2015

2 Stars & **Jury’s choice (great wine)** « Semillon (89%), Sauvignon blanc (10%) and a touch of Muscadelle make up the blend of this stunning 2011. The elegant, complex nose intermingles spicy fruit loaf, tropical and apricot candied fruit notes, limeblossom and acacia honey. Initially refined and lively, the wine becomes rich, concentrated, creamy and long on the palate, underpinned by delicate freshness and just the right amount of oak. Soft, elegant and powerful Sauternes, already drinking well now and likely to continue in the same vein for several years. »

#### WINE SPECTATOR (MARCH 2012)

90 « Lush, with lovely marzipan, fig, pear and tangerine cream notes, laced with honeysuckle and green tea. The long, showy finish has a nice lime chiffon note hanging on. »

## DOURTHE

BORDEAUX

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