

Le Dada de Rouillac



VINTAGE	2012
REGION	Bordeaux
APPELLATION	Pessac Léognan
VARIETAL	76% Merlot 24% Cabernet Sauvignon
TERROIR	Fine gravels of the Tertiary
INFO	24 Ha (86.76 Acres) total estate vines & 20.65 Ha (49.76 Acres) devoted to red wines & Dada Hand harvested Alcoholic fermentation & fermentation in separated vats per plot 10 months farming on lees: 90% in vats & 10% in one year old French oak barrels

Sustainable Agriculture Practices

About the Estate:

Chateau de ROUILLAC is a stunning 36 Ha. (86.76 acres) single estate, located in Canéjan - touching Bordeaux city - and heart of the prestigious Pessac-Léognan Appellation . Recently acquired in 2009, by Laurent & Sophie CISTEROS, with the wish to take over the course of history, the one of Baron Haussmann - famous 19th century architect who transformed Paris architecture - but also real builder, man of horses and previous owner of ROUILLAC. He then built a magnificent charterhouse and stables, regularly inviting at his place & table, the Emperor Napoleon III.

Laurent & Sophie CISTEROS, immediately invested on purpose to get the best results and wines from this unique place and gravelly terroir; they reintroduced work with draft horses and completely eliminated any herbicides. Proper investments in cellars' new equipment, perfect oak barrels, and the precious help and assistance of Eric Boissenot (consultant oenologist at Ch. Margaux, Latour, Laffite-Rothschild). 2011 is their 1st 100% "own vintage (culture & vinification) and every year since then, it is impressively better!

DADA (Horsie), is not a 2nd label, it is a pure gem from specific blend and vines, making the wines fruity, fresh, gourmet, without loosing or hiding this great Appellation character and raciness. DADA wines are a pure passion creation, inviting to conviviality

Tasting Notes:

Juicy, fruity & "gourmet" Red Pessac-Léognan, on raspberries, spices, mocha, white pepper notes and spicy touch. Delicious, subtle and so convivial palate on ripe deep Merlot and a gravelly expression on length. A pure pleasure!

Press Review:

Soon to come.