ROUGE²
TECHNICAL FICHE

STILL WINE

Rouge² is the result of the collaboration between two friends, two viticulturists from different countries: Gaëlle Reynou-Gravier of "Domaine de Perreau" and Martin Bacquaert of wine estate "Entre-Deux-Monts". Together, they have developed this cuvée on the beautiful parcels of Montravel (at a stone's throw from Saint-Emilion).

MORE INFO

ENTRE DEUX MONTS

ROUGE² Technical fiche

GRAPE VARIETIES

Merlot, Malbec, Cabernet Sauvignon with average age of vines 30 years

VINTAGE

2022

ALCOHOL PERCENTAGE

12%

VITICULTURE AND TERROIR

SOIL:

Calcareous clay

CLIMATE:

Bergerac, fresh, relatively wet winters and warm, relatively dry summers

SUSTAINABLE VITICULTURE:

Terra Vitis certificate since 2014. Terra Vitis integrates a combination of measures to maintain and develop the biodiversity of wine landscapes and of a vivid landscape.

VINIFICATION

Wine coming from the oldest parcels which have a high plant density. The assemblage of Merlot, Malbec and Cabernet Sauvignon – the well-known grape varieties from the Sud-Ouest – creates a wine with high complexity. Aging in 3-year-old wine barrels during 8 months.

AGING POTENTIAL

6 years

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DEGUSTATION

COLOUR:

Purple red

ON THE NOSE:

Light kirsch impression

ON THE PALATE:

Tight attack. Medium bodied red wine with soft tannins and ripe fruit and some spiciness as mouth aromas. Concentrated, supple and fruity.

FOOD PAIRING

Serve at 16 °C, versatile, enjoy now with refined cuisine.

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ENTRE DEUX MONTS