

TECHNICAL DATA SHEET

CHÂTEAU ROC DE BOISSAC LA MILLERIE 2018

PUISSEGUIN SAINT-EMILION

Appellation Puisseguin Saint-Emilion Contrôlée

SOIL & FARMING

The vineyard is situated in Puisseguin. The soil is made of clay and limestone.

On the vineyard, all activities are respectful of the environment.

We are operating in green, in a prophylactic objective and also to control the production (disbudding and removing green bunches of grapes and leaves).

BLENDING

95% merlot & 5% cabernet franc

WINEMAKING & AGEING

Traditional wine-making in stainless steel vats.

Aged in vats.

TASTING NOTES

An explosion of fresh fruit in the nose! The palate is creamy and fruity, to finish on acidulous notes that balance it out. This 2018 vintage of La Millerie thus presents great drinkability.



ROC DE BOISSAC

Pléniers de Boissac - 33570 PUISSEGUIN – FRANCE

Tel + 33 5 57 74 61 22 - Fax + 33 5 57 74 59 54

contact@roc-de-boissac.fr – www.roc-de-boissac.fr