

**CHATEAU DE SAINT MARTIN  
-CRU CLASSE-  
CUVEE COMTE DE ROHAN CHABOT**

**ROUGE 2001**

Bordeaux shaped bottle

**GRAPE VARIETIES:**

Grenache  
Syrah  
Cabernet

**SOIL :**

clayey and gritty soil

**YIELD :**

25 hl by hectare

**VINIFICATION :**

Fermentation between 28 and 30 days,  
Ag of 24 months (60% in oak barrels)

**TASTING NOTES:**

Structured and already opened thanks to its stay in oak barrels ,this wine has a subtle but long and complex mouth;  
The blend and its age give already fullness but its balance give to this wine a interesting future of 10 of 15 years.  
Rubis robe, currant and black fruit jam nose then accents of torrefaction, liquorice and eucalyptus  
Mouth : fresh attack of fruit, present and racy tannins.  
Long on the palate with elegance and freshness

**ADVISED WITH:**

This wine will be perfect with all refined game preparations.

