



The château

In 1874, Feret's third edition had already revealed Château Vermont as one of the top growths of the Entre deux Mers appellation.

This cru makes up today's 40 hectares of vines planted encircling this 19^e century castle.

Since 2010, we work to extract the best of its 'terroir' and restore this property to all its former glory.

Elisabeth and David LABAT



Vineyards

Area	: 5 hectares
Vineyard age	: 25 years
Production	: 25,000 bottles
Terroir	: clay-limestone with some entirely drained silt
Pruning	: guyot double
Varietals	: 40% Cabernet Franc 40% Cabernet Sauvignon 20% Petit Verdot
Density	: 3,000 to 4,000 vine stock/ha
Yield	: 50Hl/ha
Parcel selection	: yes

Winemaking

Maceration	: pre-fermentative cold maceration 5°
Pressing	: direct pressing to low pressure
Fermentation T°	: 16 to 19°C
Type of vat	: stainless steel thermo regulated
Temperature control	: yes
Aging	: on the fine lees
Alcohol	: 12,5% vol
Consulting winemaker	: Claude Gros

Tasting Characteristics

The Chateau Vermont's Rosé have a very soft pink robe.

The mouth is very delicate in fruity and floral.

The mouth is gorgeous, meaty, very fruity and well-balanced with a good liveliness.

This elegant Rosé could be drink in 2 years

Awards

Vintage 2020 :

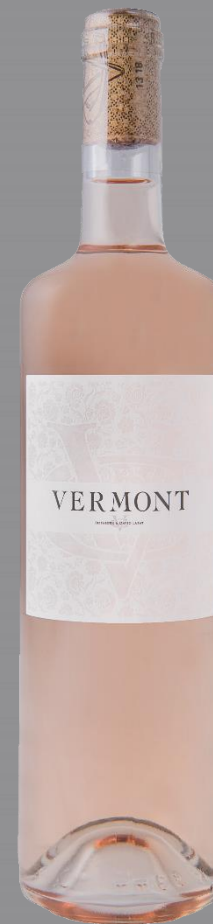
Silver Concours International de Lyon 2021

Silver Challenge International du Vin Bourg 2021

Château VERMONT

Sensation Rosé 2021

A.O.C BORDEAUX



Contact commercial : David Labat

Château VERMONT

Lieu-dit Vermont – 33760 Targon

Tél. : 06 20 02 44 80

chateauvermont@chateau-vermont.fr