



TERTRE ROTEOEUF
 Located in Saint-Emilion—Gironde
François & Emilie MITJAVILE

Appellation: Saint-Emilion Grand Cru

Area: 5.70 ha

Soil: Clay and Limestone

Yield: 30 hl/ha

Grape Blend:
 - 85% Merlot
 - 15% Cabernet Franc

Presentation:
 Bordeaux bottle

Average Age of the vines:
 40 years

Packaging:
 Wooden Cases of 6 or 12 bottles lying down.

Harvesting:
 Manual

Production:
 24,000 bottles

Planting Density:
 6,000 st. /ha

Wine-making Process:
 - maceration: approx. 3 weeks.
 - aging: approx. 18 months in 100% new oak barrels.
 - fining and filtering: depending on the specific vintage.

Training and Pruning Style:
 Spur Training—Cordon de Royat.

Cultivation method:
 Permanent grass planting



“What is an Appellation of Origin? It recovers a notion of authenticity, both in the flavor of the fruit and in the know-how of a region, the local expertise. We are facing a product of origin and civilization, in a balancing act that we wish to be in harmony. Too much authenticity, too “natural”, and the wine is rustic, coarse. Too much skill, too presumptuous and it is not the vineyard’s signature, it is the man’s. It can lose its essential emotion, its true source.”

FRANCOIS MITJAVILE