



## Chambert Rogomme

### Appellation: Vin de liqueur (Fortified wine)

Owner : Philippe Lejeune

Winemaker : Stéphane Deroncourt

### Varietal Composition

100% Malbec

### Vineyard

Wine produced from 5 acres – 2 ha. - of vines located at the highest part of the plateau (1,000 feet high). Clay – limestone soil with iron oxide. **Biodynamic** viticulture (ECOCERT Organic label certification started over the whole vineyard in 2009). Leaf-thinning, green harvest, de-stemming. Mechanical and manual harvest: grapes triple sorting on sorting tables.

Vine Age : 35 years old

Yield : 28 hl/ha.

Chambert cares about the environment



### Winemaking

- Three-century old Cahors recipe
- All berries manually sorted
- Malbec berries heated then Malbec alcohol added to stop fermentation.
- Natural alcoholic degree of 17% for this fortified wine.
- Aged 18 months in French oak barrels.
- Estate bottled (bottles of 500mL).

### Tasting comments

- Intense Garnet color with velvet density.
- Powerful and complex bouquet of elder berries, blackcurrant, chocolate and cigar.
- Surprising very long aftertaste: smooth, sweet with tannins.
- Serve chilled.
- Beware: when you taste it, you'll fall for it!

CHAMBERT VIGNOBLES Les Hauts Coteaux 46700 FLORESSAS – France

☎ +33 5 65 31 95 75 Fax : +33 5 65 31 93 56 🌐 [www.chambert.com](http://www.chambert.com) ✉ [info@chambert.com](mailto:info@chambert.com)