



**VIGNOBLES HERVÉ DUBOURDIEU & FILS**  
— PROPRIÉTAIRE VIGNERON —

## **CHÂTEAU ROÛMIEU-LACOSTE IS THE HISTORICAL CORNERSTONE OF OUR VINEYARDS, THE ESTATE WHERE OUR STORY BEGAN MORE THAN 130 YEARS AGO.**

Up on the Haut-Barsac plateau, our Château Roûmieu-Lacoste Sauternes is hand-harvested by our winegrowers in several successive phases on our estate's oldest, high-quality plots. The harvest is selective and can vary depending on the quality of any given vintage. The soil composition gives this wine a typical Barsac quality. Over the last decade, Château Roûmieu-Lacoste has evolved towards complex aromatic expressions of botrytis, passion fruit and apricot. It's a real delicacy that provides a round and rich mouthfeel, very fresh, very Barsac with a spicy finish on the palate.

This wine will grow and develop aromatically over the years.

It is best served between 10 and 13°C, any time of year, and can be enjoyed as an aperitif or paired with white meats or blue cheese.

### **Château Roûmieu-Lacoste**

Appellation: AOC Sauternes

Location: Barsac

Soil: clay-limestone and silt with a fractured rock subsoil

Average age: 45 years

Density: 7.000 vines/ha

Grape varieties: 100% Semillon

Harvest: hand-harvested in successive phases

Ageing : 18 months in barrels

HEV Level 3 Certification (High Environmental Value)



**Château Roûmieu-Lacoste**

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