

# the wine trust

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## Vins Rouve-Rijkaert



**Owner:** Florent Rouve

**Country:** France

**Region:** Macon and Jura

**Founded:** 1998

**Annual Production:** 10,000cs

**Description:** Emerging superstar Florent Rouve was partners with famed Burgundian negociant Jean Rijkaert until 2013 when he took the reins alone. Producing in two of France's hottest winemaking regions, the Maconnais and Jura, Rouve's oenological approach emphasizes freshness, integrity, balance and terroir and offers a superb alliance of tradition and a modern, minimalist style.

## Wine Notes – 2019 Florent Rouve Macon-Villages

Florent Rouve's Macon-Villages features a blend of grapes from across Macon, bringing together the richness of the southern reaches with the crisp acidity of the northern areas. Allied with Rouve's minimal-intervention winemaking (native yeasts, whole cluster, no stirring, no racking, etc.) and exclusive use of old oak barrels result in elegant, rich and complex wines with typical Maconnais minerality. 2019 had a mild winter followed by a wet spring and dry, warm summer conditions, resulting in ripe grapes with excellent natural structure. The wine is a clear yellow color and features aromas of pitted fruits, with hints of bergamot and fresh tobacco. The mouth is balanced, generous and expressive with a finish marked by equal amounts of fruit, minerality and refreshing ripe acidity.

## Technical Specifications

<b>Varietal Composition:</b>	100% Chardonnay
<b>Vineyard Region:</b>	Macon-Villages – villages of Hurigny (east of Mâcon), Fuissé (south of Mâcon), Chardonnay (north of Mâcon)
<b>Vine Age / Density:</b>	30 years old on average
<b>Production Volume:</b>	750 cases produced
<b>Vineyard Characteristics:</b>	Hard-limestone and red/grey clay, east facing
<b>Wine-Making / Vinification:</b>	Native yeast, 100% hand-harvested and whole-cluster Six week fermentation, 15 month lees contact and aging, unfinned with light filtration, no stirring / no racking; 228L used barrels
<b>Alcohol / Volume:</b>	13.0%
<b>Acidity:</b>	3.92
<b>pH:</b>	3.35
<b>Residual Sugar:</b>	0.9 g/l