

Chateau Roland La Garde

APPELLATION

Premières Cotes de Blaye (red)

OWNER

Bruno Martin, who took over from his father a few years ago, and is totally dedicated to his goal of producing cru classe quality in a humble area.

Situation In the middle of the Blayais, on rolling hills of various exposures, near the North bank of the Gironde estuary, opposite St. Julien.

ACREAGE

60 acres

Soil Clay limestone escarpments, with more clay at the bottom of each hill, and more limestone at the top.

GRAPE VARIETIES

25% Merlot

75% Cabernet Sauvignon

HARVEST METHODS

The vineyard is tended on the “lutte raisonnee” method, that is, without going so far as full bio, the most limited use of chemical treatments possible. The vines are pruned as “Guyot Double”, with extensive bud cutting to spread out the bundles. The harvest is made at absolute ripeness, by machine. This ensures faster picking of totally ripe grapes. The harvesting is considered here to be just the final stage of an all summer long manual work on the bunches, so that, by the time the machine goes through everything is perfect.

VINIFICATION METHODS

After sorting, the grapes are split, then pumped into stainless steel and concrete vats, for a relatively long fermentation and maceration period. Daily pumping over is performed by air and nitrogen pressurisers.

AGEING

In stainless steel vats and in French oak, barrel with rackings every three months.

CHARACTER OF THE WINE

These are warm fruited, dense and ripe flavored wines, quite uncommon for the region and the direct result of the late harvesting. They have a healthy tannin content too which ensures long bottle ageing.

PRODUCTION

Total production is 10-12000 cases, spread over 3 cuvees:

Tradition – regular blend not aged in oak

Prestige – is a special selection aged in oak