Château Rouge

A BORDEAUX BLEND WITH A DASH OF MEDITERRANEAN SUNSHINE



ABOUT

The best-selling cuvée that celebrates its centenary in 2021. Château Rouge is a homage to Lebanon's Jesuit and Francophone legacy. A Bordeaux blend with a dash of Mediterranean sunshine and the ability to age for decades

GRAPE VARIETIES

Cabernet Sauvignon, Merlot and Petit Verdot.

WINEMAKING

The grapes are destemmed, fermented separately at between 28 and 30°C and left for between 14 to 30 days before malolactic fermentation and transfer to French barrels, of which 50% are new oak, for 12 months, before blending and bottling. The wines are then aged for a further two years in our famous Roman caves.

AROMAS & FLAVORS

Deep purple hue delivers aromas and flavors of raspberries, blackcurrant and a suggestion vanilla, spice and leather. In the mouth, it has richness, elegance and length with fine, balanced tannins.

PAIRING

Serve with game, red meat dishes in sauce, as well as fish cooked with red wine. It should be served at room temperature between 18°C and 20°C.

DRINKING WINDOW

Château Rouge can be drunk immediately or aged for up to 30 years. Decant an hour before serving.

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LIST OF INTERNATIONAL AWARDS CHÂTEAU ROUGE

