ROMANA

Château La Renaissance - Pomerol

No added sulfur cuvée

HISTORY

"Make haste slowly"

The motto of Roman Emperor Augustus assumes its full meaning in this timeless bottle. In Cuvée Romana, Pomerol reconnects with a winemaking tradition stretching all the way back to ancient Rome: vinification and maturing in Tuscan terracotta amphorae, a return to our roots and a tribute to our heritage.

LOCATION

Pomerol

SOIL PROFILE

Sand-gravel soil, home to the oldest vines of Château La Renaissance.

HARVESTING

Manual picking of grapes in prime condition.

VINIFICATION AND MATURING

The grapes are destemmed and transferred to the amphorae. The cap which forms on the surface is punched down during the fermentation process. The natural porosity of the terra cotta allows for regular oxygenation, leaving us with rounded tannins. The juices remain in contact with the skins during fermentation, facilitating phenolic extraction and naturally stabilising the wine with no need for added sulphur. Vinification is allowed to run its course gently and very slowly, followed by a maturing period lasting 15 months.



GRAPE VARIETY

Merlot

SPECIFIC PROPERTIES OF THE AMPHORA

These traditional vessels, a powerful symbol of wine's long heritage, allow for natural vinification with minimal human intervention.
Terra cotta is a neutral material which allows the fruit to express its full character. This method is totally "wood free." Unlike oak barrels, the amphorae do not bring any flavours to the wine. The result is a purity of expression which is simply astonishing to contemporary palates, so accustomed to Bordeaux wines which are overwhelmed by wood.

YEARLY PRODUCTION

Up to 5.000 bottles in the golden years.

TASTING NOTES

Garnet red colour. Pure, elegant bouquet with black fruit aromas and a hint of mineral freshness. On the palate the tannins are silky smooth, and the crystalline purity of the fruit and precision of the aromas guide this vibrant, profound wine to its impressively long finish.

SERVING SUGGESTIONS

Roast lamb, chicken, spicy dishes and chocolate deserts. Serve between 16°C and 18°C.



1642
Vignobles
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