

RUPERT & ROTHSCHILD

CLASSIQUE 2022

WINEMAKER'S TASTING NOTES

The 2022 Classique opens with an inviting bouquet of blackcurrants and ripe blackberries, lifted by hints of pimento and coriander spice. The rich dark fruit continues on the palate, evolving into a vibrant note of fresh red cherries. Expressive and flavourful, the wine strikes a fine balance between juicy fruit and well-integrated oak. Subtle savoury spice adds depth, while the silky texture brings elegance to a fresh, lingering finish.

2022 HARVEST

Grapes were hand-picked from mid-February to the end of March 2022. The growing season began with cool, wet conditions, delaying shoot growth. Warmer weather in December and January supported even ripening, while the dry and moderate conditions during harvest contributed to excellent flavour development and concentration.

WINEMAKING

Grapes were gently crushed into stainless steel tanks, with regular pump-overs to extract colour and tannins. Aeration at peak activity helped soften tannins and support a healthy ferment. Afterward, the wine underwent malolactic conversion in tank, while the skins were pressed and only the finest portion retained. It was then racked to 225L and 300L French oak barrels and matured for 12–16 months.

FOOD PAIRING

This wine pairs well with slow-roasted neck of lamb, served with quince purée, fermented pomegranate, and a whole-grain mustard jus.

VITICULTURE

Cultivar:	Merlot 38%
	Cabernet Sauvignon 35%
	Petit Verdot 14%
	Cabernet Franc 12%
	Malbec 1%
Appellation:	Wine of Origin Coastal Region
Age of Vines:	5 to 33 years

MATURATION

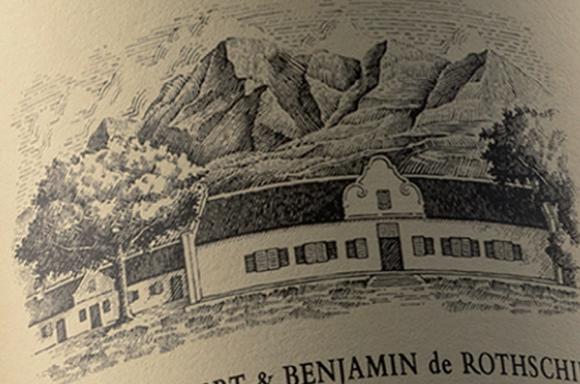
The wine has an excellent ageing potential and, if stored correctly, will evolve beautifully for at least 10-20 years.

ANALYSIS

Alcohol:	13.5% vol
Total Acidity:	5.89 g/l
pH:	3.55

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RUPERT & ROTHSCHILD
VIGNERONS



ANTHONIJ RUPERT & BENJAMIN de ROTHSCHILD
Classique
2022