



ABOUT US – *Octobre 2025*



## PROLOGUE

*It is a story about life journeys, family and the land.  
A story born from the humble gem that is Fronsac.*

At the confluence of the Isle and Dordogne rivers lies a vineyard that has been cultivated since the 18<sup>th</sup> century, and in the family for five generations. A legacy that we are sincerely committed to protect and develop with the utmost respect; sustainability and responsible viticulture and winemaking practices being at the very heart of our philosophy (Natural plant cover since 1993, mechanical working underfoot, High Environmental Value and ISO14001 labels, biodiversity hotspots scattered throughout the vineyard and covering ¼ of the estate's total surface area).

Each generation is driven by a renewed desire to enrich the personality of the wines, to pass on know-how and to anchor our action in the contemporary world.

Our collection of wines is the result of a careful attention to the vineyard and its vivid environment; while also reflecting our personal journey. We cherish our living, and growing, at the very heart of the appellation. We remain attentive to our terroir, and translate this faithful relationship with the land, the vines and the winery into wines echoing this unique place and our life stories.

## AT A GLANCE



### A CENTURY-OLD FAMILY STORY, BORN FROM THE HUMBLE & DYNAMIC FRONSAC GEM

- Born in a land where vines have been grown since the 18<sup>th</sup> century, as testifies the 1785 Belleyme map, featuring our Meynard land.
- Independent for 5 generations.
- A scale for precision and consistency, strengthened through coherent transmissions and a strong entrepreneurial spirit.
- Embracing Fronsac's ethos: genuine, dynamic and humble craftsmanship.



### PROTECTING & EXPRESSING OUR TERROIR SINGULARITY

- A singular geological base guaranteeing signature freshness: clay-limestone slopes, and clay-forward lower slopes.
- Protecting and thriving on a realm of biodiversity, covering ¼ of the estate's surface. Sustainable agriculture. HVE & ISO14001 labels.
- A single-piece 48ha vineyard, straddling two appellations – Fronsac & Bordeaux.
- Celebrating Merlot, exploring beyond.
- A multi-faceted team.



### A SIGNATURE STYLE: TIMELESS, PRECISE & EXPRESSIVE

- Clos du Roy – the flagship expression.
- Arabesque de Clos du Roy – the lively variation around a Fronsac classic.
- Roc Meynard – Bordeaux's contemporary sparkle, lively, tangy, tasty.
- Lalande Mousse – Fronsac's distinctive charm.

Timeless



Rooted & Creative



Sincere, Humble & Generous



WHO WE ARE



Precise, Cautious, Consistent

Lively & multi-generational

## OUR PORTFOLIO



**Arabesque  
de Clos du Roy**

FRONSAC



**Château  
Clos du Roy**

FRONSAC



**Château  
Lalande Mousse**

FRONSAC



**Château  
Roc Meynard**

BORDEAUX SUPÉRIEUR - BLANC - ROSÉ - CLAIRET

# OUR PORTFOLIO

## OUR MISSION

To offer worldwide consumers expressive, timeless and precise terroir-wines  
 Made in a sincere respect for biodiversity, the histories and the place they strive on.

Appellation	FRONSAC		BORDEAUX SUPÉRIEUR & BORDEAUX BLANC			
Name of the Wine	Château Lalande Mause	Clos du Roy		Château Roc Meynard		Château Brandeau
Color	RED	RED	RED	RED	WHITE	ROSÉ & CLAIRET
Role to play	A wine that carefully bears the Fronsac signature. A distinctive charm, born from contrasts. A pure reflection of our clay-rich terroir.	<b>CLOS DU ROY</b> The house's flagship expression. "Le Grand Vin". Suitable for aging. Praised for its remarkable balance between freshness and depth. Bringing a real sense of place. Suitable for gastronomy.	<b>ARABESQUE DE CLOS DU ROY</b> A lively, pleasure-driven variation around our flagship. Addressing more casual moments.	Lively, tangy & flavourful. A modern and meaningful collection, featuring our signature style in four colours; each designed for aperitifs and casual meals throughout the year.		Two timeless Bordeaux. A straightforward representation of the appellation. Elegant, fruity, accessible.
Channel	Export & France All channels – Incl supermarkets	Export & France Traditional Channel only		Export & France Traditional Channel only		Export & France All channels – Incl supermarkets
Size	75cl	37,5cl, 75cl 150cl, 300cl	75cl	75cl		75cl

# THEY SAY IT BETTER



“  
**The 2021 is  
impeccably  
balanced.  
Terrific.**  
”

ANTONIO GALLONI,  
VINOUS, FEB 2024



“  
**It's an incredibly  
impressive  
Fronsac that  
has the fruit  
and texture to  
shine today as  
well as the  
balance and  
structure to  
evolve for 10-  
12+ years.**  
”

JEB DUNNUCK



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1

A CENTURY-OLD STORY,  
BORN FROM THE HUMBLE  
FRONSAC GEM





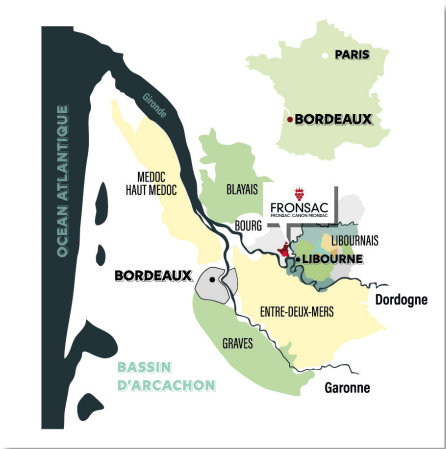
## INDEPENDENT FOR FIVE GENERATIONS

A family heritage spanning a century.

We settled on the slopes of Meynard in the early 20<sup>th</sup> century, on a rich farming land which has been cultivated since the 18<sup>th</sup> century. Five generations of entrepreneurs have followed, successfully handing down the original project of Vignobles Hermouet and building a coherent, constantly evolving estate.

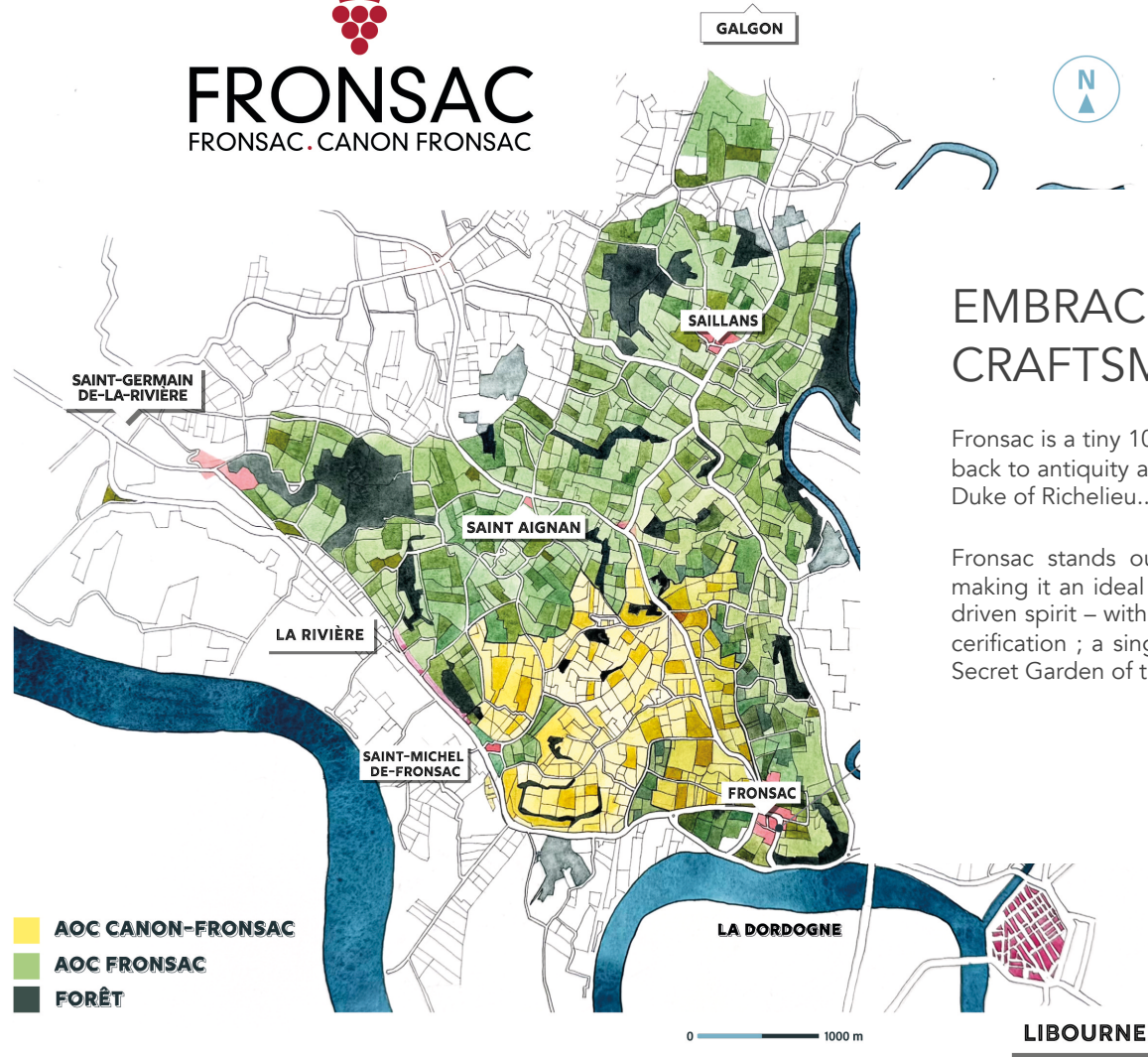
- 1911, Osmin ROY – Kicking-off
- 1919, Joseph ROY – The foundations
- 1960, Louis ROY – Continuity in a challenging age
- 1987, Philippe HERMOUET – Renewal & Expansion
- 2024, Esther HERMOUET – Transmission & Transition

Carte de Belley, 1785



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**FRONSAC**  
 FRONSAC . CANON FRONSAC



## EMBRACING FRONSAC'S AUTHENTIC CRAFTSMANSHIP

Fronsac is a tiny 1000ha appellation, whose prestigious wine-making expertise dates back to antiquity and was widely acclaimed at the end of the 17<sup>th</sup> century, under the Duke of Richelieu..

Fronsac stands out for its clay-limestone soils, rolling countryside and altitude, making it an ideal destination for ageing wines. Added to this is a family & nature-driven spirit – with more than 85% of Fronsac's vineyard holding an eco-responsible certification ; a singular place of humanism, humility and authenticity. The so-called Secret Garden of the Bordeaux wines.



## A SCALE FOR PRECISION AND CONSISTENCY

When Philippe Hermouet took over the estate management in 1987, from his step-father – Louis Roy – he developed the double ambition, first to bring the estate to a scale which would enable his independence-driven philosophy to blossom, and, second, to make the Clos du Roy a strong epitome of Fronsac's beautiful terroirs and rich history.

A dream come true as, today, the estate has doubled in size and is equipped with a functional winery including multi-size stainless-steel tanks (ranging 50hl to 300hl) and a barrel room hosting more than 250 french-oak barrels. A guarantee of autonomy, reactivity and precision; the *sine-qua-non* triptych to make a *Grand Vin de Bordeaux*; always true to the times and consistent over time.

2

PROTECTING &  
EXPRESSING OUR  
TERROIR SINGULARITY





## VIVID SOILS RICH OF LIMESTONE AND CLAY – FRESHNESS AND AROMATIC COMPLEXITY

The terroirs of Fronsac is renown for the typicity of its Palaeocene soil called “*molasse du fronsadais*”, composed mainly of a top layer of clay and limestone, on a bedrock of limestone–clay–sandstone. A soil particularly well-adapted to the temperate-oceanic climate of Fronsac; and to this specific position at the crossroad of two rivers.

While a few of our lower slope soils are made up of this molasse, the majority of our vineyards are planted on hillsides and plateaus, where clay-limestone soils with a high proportion of clay play a fundamental role in managing water stress. This is where our signature freshness comes into play.

For over thirty years, we have been committed to protecting the life of these unique soils; introducing natural grass-cover in all our plots in 1993, while working mechanically underfoot.

Here, the beauty of red sands outcrops on a thick layer of blue clay; the clay helps to maintain the volume of water in winter time, and ensures that the vines receive a regular supply of water over summer even in the event of prolonged drought – the beauty of water constraint with no excessive stress ensuring the slow yet continuous maturity of our grapes.



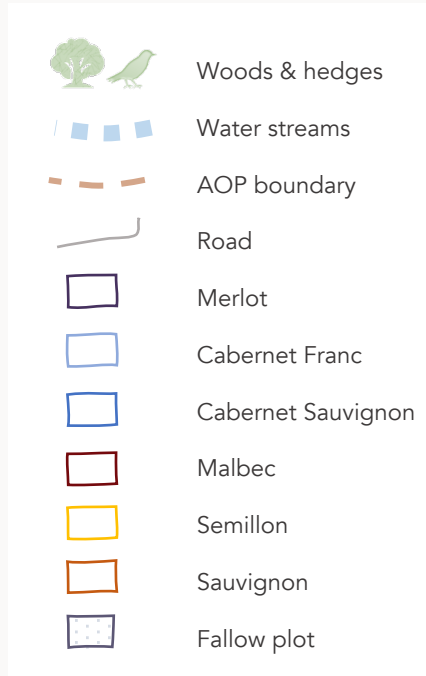
## A SINGLE-PIECE 50HA VINEYARD

Composed today of some 50 neighbouring plots, our vineyard spreads over 50ha; 22ha of which fall under the Fronsac appellation, while the remaining 26ha claim the Bordeaux seal.

Straddling the neighbouring villages of Saillans and Villegouge, our Fronsac and Bordeaux vineyards are separated by a simple dirt road and cover a combination of hillside and plateaus.

Progressive acquisitions, as well as two waves of in-depth restructuring – from 1987 to 1993, and from 2012 to 2022 – have enabled us to maintain the integrity of our land. It grows vines up to 50-year-old, all cautiously maintained according to a same guidance : high densities allowing for the regulation of water stress, selection of low-productivity rootstocks, carefully controlling vine vigour and promoting ultimate grape ripening. The close proximity of the plots provides us with valuable conditions for ensuring such precise observation.

# A PATCHWORK OF 45 PLOTS, REALM OF MERLOT & BIODIVERSITY



# OUR 10 FAVORITE PLOTS



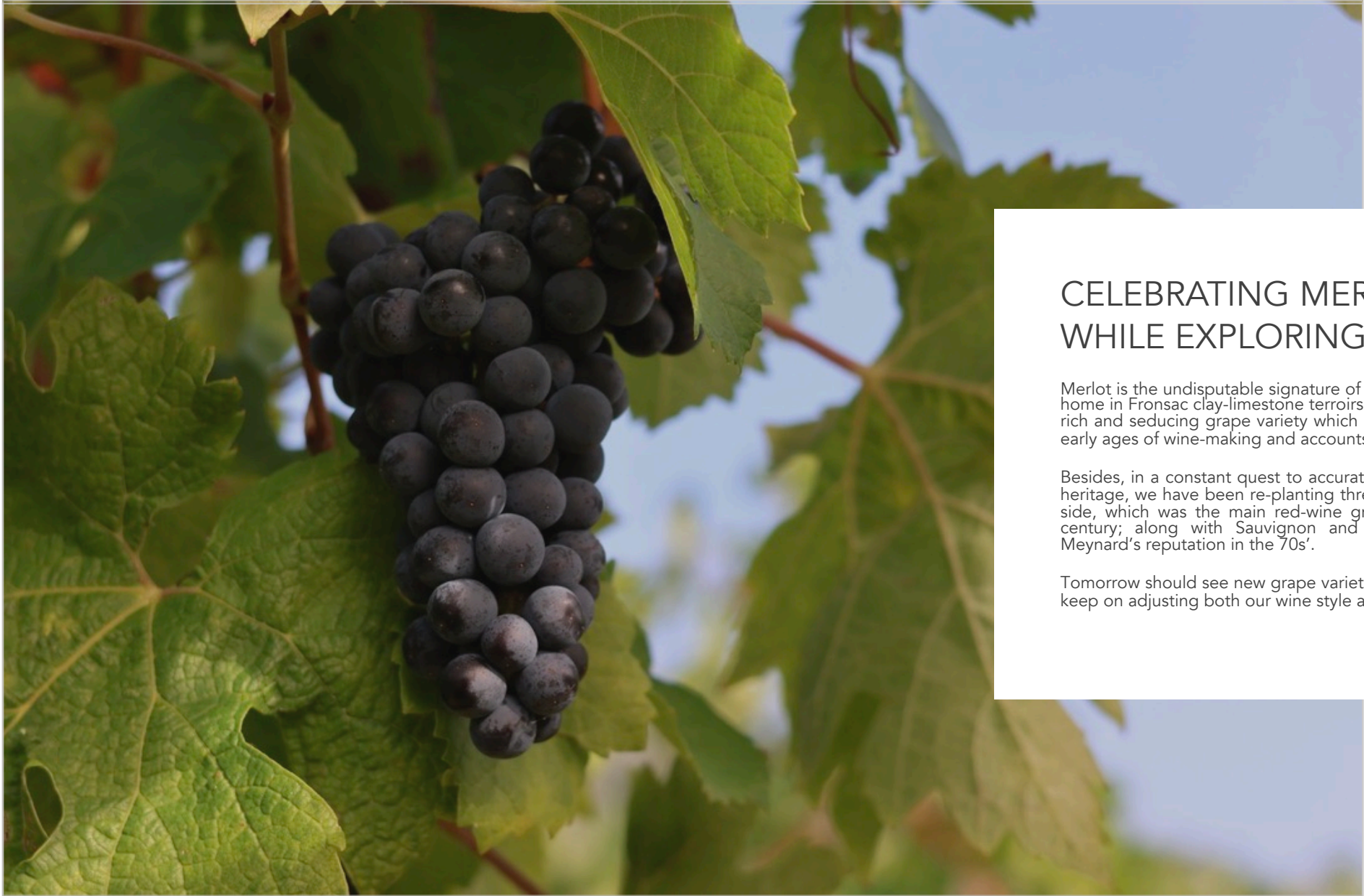
	NOM	AOP	SURFACE	CÉPAGE	ÂGE	SOL	POURQUOI CETTE PARCELLE?
1	<b>La Huste</b>	Fronsac	0.54ha	Merlot	21yo	Upper silt layer, clay and limestone in depth.	La Huste has spanned the century; a historic plot part of the original Clos du Roy, that was restructured at the dawn of the new millennium!
2	<b>Mairie</b>	Fronsac	0.57ha	Merlot	10yo	Upper silt layer, clay and limestone in depth.	In the heart of the village of Saillans, overlooking the local school and town hall. A flagship historic plot.
7	<b>Bel Air</b>	Fronsac	1.95ha	Merlot	23yo	Sandy-silt with Périgord sands.	An island of serenity, isolated at the end of a winding road, bordered by forests ; a quite singular sandy terroir.
18	<b>Les Tonelles</b>	Fronsac	1.18ha	Merlot	4yo	Sandy-limestone, set against a limestone slab.	Our southernmost parcel, and the only one part of the neighboring village of Saint-Aignan.
23b	<b>Bastide</b>	Fronsac	1.12ha	Malbec	6yo	Clay-limestone, with a large proportion of clay.	Malbec reborn! A tribute to the grape variety that was the hero of this land until the end of the 19 <sup>th</sup> century.
24	<b>Saint-Cricq</b>	Fronsac	0.45ha	Cabernet Franc	10yo	Upper layer of red earth, over deep clay-limestone.	A unique soil marked by red earth - Paleocene lacustrine deposits. A pure flagship of <i>Molasse du fronsadais</i> .
28	<b>Brandeau</b>	Bordeaux	1.97ha	Merlot	45yo	Clay-limestone, with a large proportion of clay.	Wisdom & power of age! Our oldest plot, planted by Louis Roy in 1979; on a hilltop, bordered by woods.
30	<b>Godineau Blanc</b>	Bordeaux	0.98ha	Sauvignon Blanc	14yo	Sandy-clay, with a large proportion of clay.	The very first parcel of white grapes replanted in 2010, half a century after the golden age of white Bordeaux.
37	<b>Sémillon Meynard</b>	Bordeaux	0.96ha	Sémillon	13yo	Clay-limestone, with a large proportion of clay.	A signature white grape variety on an iconic plot. Surrounded by centuries-old oak trees, at the very heart of our estate, it watches over the winery.
38	<b>4 Journaux</b>	Bordeaux	2.60ha	Merlot	34yo	Clay-limestone, with a large proportion of clay.	The old-timers acclaimed it as the most qualitative of Meynard's parcels, and it almost never let us down! Right on the border with Fronsac appellation, our Bordeaux signature – elegant, structures and fresh.



## THRIVING ON A REALM OF BIODIVERSITY

We address our estate as a farm, recreating virtuous circles between culture and nature, revisiting the Vendée *bocage* of our origins, encouraging the development of biodiversity areas over nearly 15ha spread across our whole vineyard – accounting for ¼ of the estate's total surface.

Come for a vineyard walk. You'll smell the heady essence of junipers, truffle oaks and pine trees, examine at least one of the twenty-one varieties of native orchids that bloom from April to October on the hillsides of Meynard, catch sight of nesting sites for the Orpheus warbler, come across horses from the neighbouring pasture fields; simply feel the liveliness of this genuine land.

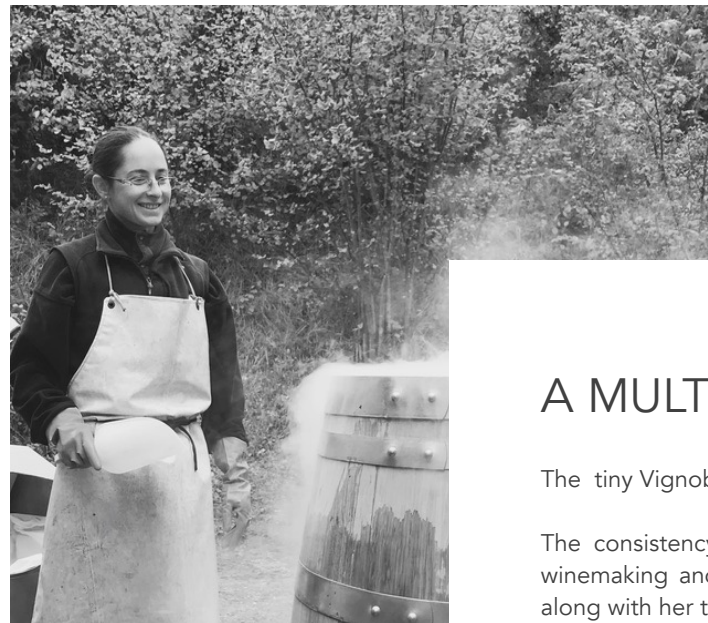


## CELEBRATING MERLOT, WHILE EXPLORING BEYOND

Merlot is the undisputable signature of Bordeaux's right-bank; which found a perfect home in Fronsac clay-limestone terroirs. Close to our roots, we naturally came to this rich and seducing grape variety which has been implanted in our territory since the early ages of wine-making and accounts for  $\frac{3}{4}$  of Vignobles Hermouet's planting.

Besides, in a constant quest to accurately bridge today's evolution with yesterday's heritage, we have been re-planting three historical grape varieties : Malbec, on one side, which was the main red-wine grape planted in our estate in the early 20<sup>th</sup> century; along with Sauvignon and Sémillon grapes which have forged Roc Meynard's reputation in the 70s'.

Tomorrow should see new grape varieties joining the Vignobles Hermouet family, to keep on adjusting both our wine style and vine-growing to changing ages.



## A MULTI-FACETED TEAM

The tiny Vignoble Hermouet team, combines generations and expertise.

The consistency of our wines starts with the constancy of the team: everything winemaking and vine-growing has been monitored since 2006 by Mélodie Blanc, along with her team - Wilfried, Muriel, Yann, Pierre and Bali.

This dynamic crew is conducted by Philippe Hermouet, with the priceless support of Emilie, and expertise of Bruno Lacoste, our consulting oenologist.

Esther represents the new generation - bringing a fresh perspective and opening the next Vignobles Hermouet chapter.



3

OUR SIGNATURE STYLE:  
TIMELESS, PRECISE,  
EXPRESSIVE





## TIMELESS, PRECISE, EXPRESSIVE

We strive to produce signature terroir wines that capture the uniqueness of a place and of the people who carry them. It translates into a collection of timeless, precise and expressive cuvées.

We want this portfolio to be delectable, and to meet any occasions – whether this is today or in 10 years. That's why we have articulated it under a signature range:

- CLOS DU ROY, Fronsac: our ultimate expression & Arabesque de Clos du Roy its lively variation.
- CHÂTEAU ROC MEYNARD, Bordeaux: Bordeaux's brilliance in expressions of charm and character, declined over four colors – red, white, rosé and claret.

The main collection is complemented by a range reflecting the terroir, our most sincere representations of their appellations: CHÂTEAU LALANDE MAUSSE – Fronsac, and CHÂTEAU BRANDEAU – Bordeaux Supérieur & Blanc



Château CLOS DU  
ROY



PRECISE  
TIMELESS  
EXPRESSIVE



# CLOS DU ROY

## CLOS DU ROY IN ESSENCE

Clos du Roy is our emblem, located in the village of Saillans, overlooking the confluence of the Dordogne and Isle rivers, in the very heart of the finest clay-limestone hillsides of the Fronsac appellation; a singular terroir, which richness and complexity our wines strive to express.

The quest for balance between delicacy and power guides the precise choices made by our team. We strive to produce terroir wines, out of a blend of 25 year-old vines of Merlot and Cabernet Franc, grown in a sustainable way, placing low-intervention and biodiversity at the center to capture the uniqueness of our place, translated into timeless, expressive cuvées.

## ID CARD

- **Appellation:** Fronsac
- **Blend:** 90% Merlot, 10% Cabernet Franc. Merlot stands as the hallmark of our Fronsac identity, while Cabernet Franc adds finesse and tension to the blend. The vineyard is 25-year-old on average, and planted at 5,050 to 6,000 vines/ha.
- **Soil:** 22 integrated hectares of clay-limestone hillside and plateau; a well-exposed, multi-faceted and rugged terroir with a large proportion of clay.
- **Vine-growing:** sustainable (High Environmental Value and ISO14001 labels). Natural plant cover since 1993, and mechanical work underfoot.
- **Wine-making:** fermentation in temperature-controlled stainless-steel vats for an average of 10 days. entle extraction by pumping over, precisely adapted to the aromatic potential of each vat. Post-fermentation maceration monitored individually through daily tasting, guided by the character of the terroir and the maturity of the tannins. Racking after an average of three weeks. Careful pressing in small vertical presses.
- **Aging:** 12 to 14 months in 225L French oak barrels, a third of which are new.





ARABESQUE  
Château CLOS DU  
ROY



RADIANT  
ELEGANT  
GENEROUS



# ARABESQUE DE CLOS DU ROY

## ARABESQUE IN ESSENCE

Arabesque de Clos du Roy is a lively variation around our iconic cuvée – Clos du Roy. We imagined this cuvée as a prologue to the estate's Grand Vin, a wine that would be immediately appreciated for its finesse and elegance, and remembered for its assertive character.

The power that is the hallmark of our clay terroirs is less dense here, in favor of suavity and delicate richness. Cabernet Sauvignon joins forces with Le Clos du Roy's emblematic duo - Merlot and Cabernet Franc - to bring a distinctive component of lightness to a signature blend, driven by depth and precision.

## ID CARD

- **Appellation:** Fronsac
- **Blend:** 90% Merlot, 5% Cabernet Franc, 5% Cabernet Sauvignon. Merlot stands as the timeless hallmark of our Fronsac identity; while Cabernet Franc adds finesse and tension to the blend, and Cabernet Sauvignon a hint of freshness. The vineyard is 20-year-old on average, and planted at 5,050 to 6,000 vines/ha.
- **Soil:** 22 integrated hectares of clay-limestone hillside and plateau; a well-exposed, multi-faceted and rugged terroir with a large proportion of clay.
- **Vine-growing:** sustainable (High Environmental Value & ISO14001 labels). Natural plant cover since 1993, and mechanical work underfoot.
- **Wine-making:** fermentation in temperature-controlled stainless-steel vats for an average of 10 days. entle extraction by pumping over, precisely adapted to the aromatic potential of each vat. Post-fermentation maceration monitored individually through daily tasting, guided by the character of the terroir and the maturity of the tannins. Racking after an average of three weeks. Careful pressing in small vertical presses.
- **Aging:** 12 months, 80% in 225L French oak barrels and 20% in stainless steel tanks.





DEEP  
FRESH  
TASTY



Château LALANDE  
MAUSSE

# CHÂTEAU LALANDE MAUSSE

## I N E S S E N C E

As a pure expression of the silty-clay plateau overlooking the village of Saillans, Château Lalande Mousse is a fresh, deep, flavorful wine.

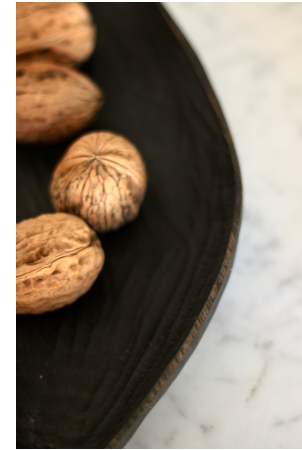
A wine that finds its balance in contrasts: the power of deep clays & the lightness of superficial sands. The sweetness of Merlot & the elegance of Cabernet Sauvignon. The brilliance of fruit aged in stainless steel & the silkiness of wood-polished tannins.

A wine that reflects its terroir, whose charm and precise structure make it an ideal choice for friend & family meals, accompanied by tasty grilled meats or simmered vegetables.

## I D C A R D

- **Appellation:** Fronsac
- **Blend:** 85% Merlot, 15% Cabernet Sauvignon. Merlot is the hallmark of Fronsac's fleshy identity, while Cabernet Sauvignon adds elegance and suppleness to the blend. The vineyard is 15 years old on average, and is planted at 5,050-6,000 vines/ha.
- **Soil:** 5 hectares of a single-piece silty-clay plateau bordered by woods on the heights of the village of Saillans.
- **Vine-growing:** sustainable (High Environmental Value & ISO14001 labels). Natural plant cover since 1993, and mechanical work underfoot.
- **Wine-making:** fermentation in temperature-controlled stainless-steel vats - approx. 10 days. Post-fermentation maceration adapted to each vat, – 10 to 20 days. Gentle pressing (vertical press).
- **Aging:** 12 months, 50% in 225L French oak barrels, 50% in stainless steel tanks.





VIBRANT  
ELEGANT  
STRUCTURED

**CHÂTEAU  
ROC MEYNARD**  
Bordeaux Supérieur

# CHÂTEAU ROC MEYNARD

## BORDEAUX SUPÉRIEUR

### I N E S S E N C E

The clay-limestone terroir of Roc Meynard has been consecrated by the 18th century Belleyne map, which already featured a vineyard there. For over three centuries, Roc Meynard has produced distinctive Bordeaux wines; imbued with all the power and finesse of neighboring Fronsac.

The whole vineyard stretches over 28 hectares in a single block, around the Meynard hillside, a realm of pure biodiversity. Approaching our estate as a farm, we recreate virtuous circles between culture and nature, with 15ha of green islands punctuating the vineyard.

With Roc Meynard, we aim to produce expressive, precise and seductive wines – signed by the fruitiness and freshness of the Meynard clay-limestone slopes.

### I D C A R D

- **Blend:** 95% merlot, 5% Cabernet Sauvignon. We cherish Merlot for its seducing vibrancy, while Cabernet Sauvignon brings structure and freshness to the blend. The vineyard is 20-year-old on average, and planted at 5,000-5,500 vines/ha.
- **Soil:** 25 hectares in a single block, well exposed clay-limestone hills with a large proportion of clay.
- **Vine-growing:** sustainable (High Environmental Value label). Natural plant cover since 1993, and mechanical work underfoot.
- **Wine-making:** fermentation in temperature-controlled stainless-steel tanks – for 10 days on average. Post-fermentation maceration adapted to each vat, depending on terroir and tannin maturity – from 10 to 20 days. Gentle pressing in small vertical press.
- **Aging:** 14 months, in both 225L French oak barrels (15% of the blend) and stainless-steel tanks (85% of the blend).





LIVELY  
CRISPY  
FLORAL



# CHATEAU ROC MEYNARD

Bordeaux Blanc

# CHÂTEAU ROC MEYNARD

## BORDEAUX BLANC

### I N E S S E N C E

The clay-limestone terroir of Roc Meynard has been consecrated by the 18th century Belleyne map, which already featured a vineyard there. For over three centuries, Roc Meynard has produced distinctive Bordeaux wines; imbued with all the power and finesse of neighboring Fronsac.

The whole vineyard stretches over 28 hectares in a single block, around the Meynard hillside, a realm of pure biodiversity. Approaching our estate as a farm, we recreate virtuous circles between culture and nature, with 15ha of green islands punctuating the vineyard.

Roc Meynard is committed to craft wines for pleasure, focused on fruitiness and freshness. Since 2010, the collection has expanded to include two white wines, delicious blends of Sauvignon Blanc & Sémillon in limited release, thus reconnecting with the tradition of Bordeaux white wines

### I D C A R D

- **Blend:** 50% Sauvignon Blanc, 50% Sémillon; Sémillon pays tribute to our historic white wines, while Sauvignon Blanc brings tension and succulent citrus fruits to the blend. The vineyard is 10-year-old on average, planted at 5,050 vines/ha.
- **Soil:** 2,5 integrated hectares of clay-limestone hillside standing at the very heart of our estate.
- **Vine growing:** sustainable (High Environmental Value label). Natural plant cover since 1993, and mechanical work underfoot.
- **Wine making:** cold skin maceration, gentle pneumatic pressing. Fermentation at low temperature in stainless-steel tanks.
- **Aging:** 4 months on lees, in temperature-controlled stainless-steel tanks.



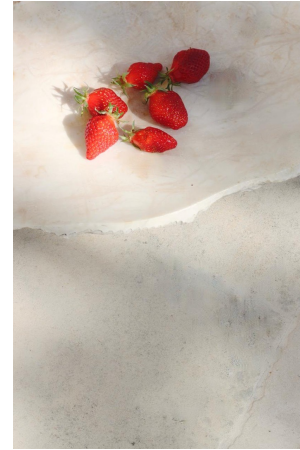


**CHATEAU  
ROC MEYNARD**

Bordeaux Claret



TASTY  
FRESH  
FRUITY



# CHÂTEAU ROC MEYNARD

## BORDEAUX CLAIRET

### I N E S S E N C E

The clay-limestone terroir of Roc Meynard has been consecrated by the 18th century Belleyne map, which already featured a vineyard there. For over three centuries, Roc Meynard has produced distinctive Bordeaux wines; imbued with all the power and finesse of neighboring Fronsac.

The whole vineyard stretches over 28 hectares in a single block, around the Meynard hillside, a realm of pure biodiversity. Approaching our estate as a farm, we recreate virtuous circles between culture and nature, with 15ha of green islands punctuating the vineyard.

Roc Meynard is committed to craft wines for pleasure, focused on fruitiness and freshness. The Claret is our ultimate release, it stands as a nice bridge between Bordeaux's secular heritage and contemporary aspirations for surprising, refreshing and light wine! Neither a Red, nor a Rosé, Claret is a juicy, lively and lightly structured wine.

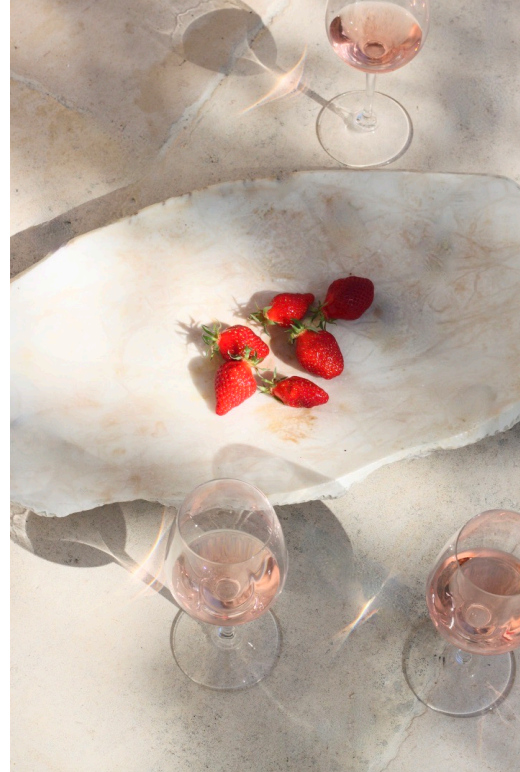
### I D C A R D

- **Blend:** 90% merlot, 10% malbec. Merlot stands as the timeless hallmark of our Fronsac identity while Malbec brings flavorsome juiciness to the blend. The vineyard is 25-year-old, planted at 5 050 vines/ha.
- **Soil:** 25 hectares in a single block, clay-limestone hills with a high proportion of clay.
- **Vine growing:** sustainable (High Environmental Value label). Natural plant cover since 1993, and mechanical work underfoot.
- **Wine making:** 48h cold skin maceration, gentle pressing. Fermentation at low temperature in stainless-steel tanks.
- **Aging:** 4 months on lees, in temperature-controlled stainless-steel tanks.





**CHATEAU  
ROC MEYNARD**  
Bordeaux Rosé



BRIGHT  
FLORAL  
SEDUCING



# CHÂTEAU ROC MEYNARD

## BORDEAUX ROSÉ

### I N E S S E N C E

The clay-limestone terroir of Roc Meynard has been consecrated by the 18th century Belleyne map, which already featured a vineyard there. For over three centuries, Roc Meynard has produced distinctive Bordeaux wines; imbued with all the power and finesse of neighboring Fronsac.

The whole vineyard stretches over 28 hectares in a single block, around the Meynard hillside, a realm of pure biodiversity. Approaching our estate as a farm, we recreate virtuous circles between culture and nature, with 15ha of green islands punctuating the vineyard.

With Roc Meynard, we strive to produce wines that are expressive, fresh and seductive - marked by fruit and vivacity. Our rosé, a confidential production, follows the same philosophy.

### I D C A R D

- **Blend:** 70% Cabernet Sauvignon, 30% Merlot. We appreciate the Merlot for its seductive vivacity, while the Cabernet Sauvignon brings structure and freshness to the blend. The vineyard, 20 years old on average, is planted at 5,050-6,000 vines/ha.
- **Soil:** 25 hectares in a single block, on clay-limestone slopes with a high proportion of clay.
- **Vine-growing:** sustainable agriculture (High Environmental Value). Natural plant cover since 1993 and mechanical work underfoot.
- **Winemaking:** cold skin maceration for a few hours, gentle pressing. Low-temperature fermentation in temperature-controlled stainless-steel tanks.
- **Aging:** 4 months on lees; in temperature-controlled stainless-steel tanks





### 3 ROC MEYNARD'S KEY FACTS

1. **Lively - Tangy - Tasty:** yummy aromas, precise structure, depth. The Roc Meynard collection is signed by the freshness of the clay-limestone soil, by the rich character of the neighboring Fronsac, and by our commitment in making those wines contemporary and appealing.
2. **A centuries-old vine-growing land:** the Meynard hillsides have been planted with vines since the 18th century. It's a heritage that we're determined to extend and transcribe in wines that reflect their terroir and their times.
3. **For simply joyful moments:** that's the philosophy behind our cuvées. A cheerful, pleasant presence, that appeals for a moment, and leaves room for laughter and food that's passed around. You often back for an extra sip, with the same pleasure.




## CONTACT

**Come, visit us!**  
Clos du Roy, 33141 Saillans

**Or, contact us:**  
M: +33 (0)6 87 91 01 47  
esther@vignobleshermouet.com

**Meanwhile, follow-us:**  
[www.vignobleshermouet.com](http://www.vignobleshermouet.com)

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