



Welcome !

My wife Sophie and I created our property in 1999 and completely renovated the Château.

Our 10-hectare estate is situated at Macau and Arsac, in the Southern Médoc. The Château has adjoining vines to the famous Châteaux Cantemerle and Giscours, two «Grands Crus Classés».

Since 2010, we decided to adopt **Organic Production** for the whole of the estate : we no longer use chemical pesticides or herbicides.

We cultivate our vines and vinify first and foremost to reveal our exceptional «Terroir».

David FAURE

Château MILLE ROSES

Margaux et Haut-Médoc

Sophie et David Faure



Château Mille Roses AOC HAUT MEDOC 2008 Vintage

- Blending:

50% Cabernet Sauvignon,
50% Merlot

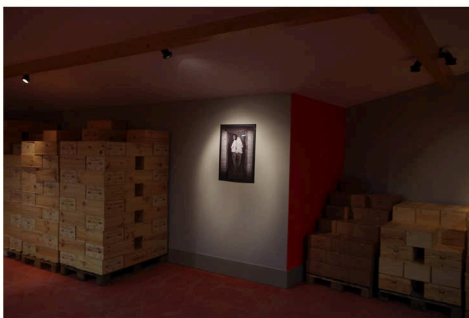
- Harvesting :

Cabernet Sauvignon : 13 to 17/10
Merlot : 6 to 10/10

- Yield: 32 hl / ha

- Alcohol content : 13%vol.

- Quantity : 24 000 bottles



Viticulture :

Total vineyard : 9,5 ha

Haut Médoc Appellation : 5,5 ha

Terroir : Garonne gravels of Quaternary

Grape Varieties : Merlot - Cabernet Sauvignon - Petit Verdot

Density of vines: 5 000 to 7000 plant/ha

Organic Production.

Traditional Viticultural practises, no use of pesticides nor herbicides.

Various pruning and manual leaf thinning.

Oenology :

Harvesting: Hand picked into small crates, hand sorted in the vineyard and in the cellar.

Fermentation and maceration : Stainless steel vats, maceration on the skin lasts for an average of 3 to 5 weeks.

Malolactic fermentation in 100% oak barrels

Ageing : 12 months, 100 % oak barrels, 25 % new (80% French oak).

Coopers : Taransaud, Berthomieu, Jarnac, Nadalié, Canton.

Bottling at the Château : Light egg fining.

**A family hallmark on
a famous and amazing territory**

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