

# 2017 Château Le Tertre Roteboeuf, Grand Cru St **Emilion**

Château Tertre Roteboeuf, Bordeaux Wine Region, France

**Drinking:** Alcohol:

Variety:

#### **Product details**

Vintage: 2017

Château Tertre

Roteboeuf

Region:

**Producer:** 

Bordeaux Wine Region

**Country:** 

France

### **Tasting notes**

A firm favourite with real personality but in tiny quantity. Soft, elegant fruit, pretty floral aromas and ripe supple tannins.

Malcolm Willatts, Armit Wines

#### Reviews

The 2017 Tertre-Rôteboeuf is fabulous. Rich, deep and super-concentrated, the 2017 exudes intensity in all of its dimensions. A huge core of dark fruit, chocolate, leather, licorice and menthol all build as this unctuous, flamboyant wine shows off its pedigree. Beautifully resonant and explosive, the 2017 is a wine of total class.

## 93-96 Points, Antonio Galloni

The 2017 Tertre-Rôteboeuf was picked towards the end of September (François Mitjavile said he was getting too old to remember!) The bouquet is a real doppelgänger for a Burgundy, perhaps something from Morey-Saint-Denis. It is certainly very pure, not as flamboyant as the previous two vintages but intense and focused. The palate is medium-bodied with fine, grainy tannin. I love the salinity of this 2017...you can feel the mouth tingling long after the wine has departed. The acidity is very well judged, the oak seamlessly integrated and barely perceptible, a feat that I do not think any other Saint-Émilion achieves to the same degree as here. There are notes of sea salt and black pepper towards the finish, just a hint of tobacco. Both delicious and cerebral, this is a Tertre-Rôteboeuf that will benefit from four or five years in bottle.

#### 93-95 Points, Neal Martin

Deep garnet-purple colored, the 2017 Le Tertre Roteboeuf offers up gorgeous wild blueberries, crushed blackcurrants and redcurrants notes with touches of lavender. violets, Sichuan pepper and cloves plus a waft of anise. The medium to full-bodied palate is very firm with ripe, grainy tannins and wonderful freshness and depth, finishing very long with some exotic spices coming through.

96-98 Points, Lisa Perotti-Brown MW



