



CHATEAU RONGZI

戎子酒庄









## THE HISTORY OF RONGZI

Our story began over 2,700 years ago in the Spring and Autumn Period (771 - 476 BCE).

The Di Rong tribe had settled in the area north of Xiangning where present-day Chateau Rongzi is situated. Rongzi was the daughter of Chieftain Hu Tu, leader of the nomadic tribe. The neighbouring State of Jin, seeking to stabilize its borders and expand its influence, negotiated a marriage alliance with Chieftain Hu Tu. This resulted in the marriage of Rongzi – also known as Huji – to Prince Ji Guizhu which produced a son named LI Chonger, later to become Duke Wen of Jin, one of the five hegemonies of the Spring and Autumn Period.

These historical facts are chronicled in the *Shiji* or *Records of the Grand Historian* by SIMA Qian (145 - 86 BCE).

When she was young – like many girls of the Di Rong tribe – Rongzi picked *Gelei* grapes when it was harvest time. The mountains and hills of Beiyuan (north of Xiangning County) were abundant with wild *Gelei* vines. Every early autumn when the *Gelei* ripened, clusters of juicy, dark red *Gelei* grapes filled the hills with their fragrance.

The *Xiangning County Chronicles* (1403 - 1424) records that Rongzi picked *Gelei* in the Beiyuan region.

*Gelei* refers to wild grapes of a climbing vine plant which was first mentioned in the *Classic of Poetry*, specifically in the section *Wang Feng · Gelei*.





## THE LEGEND OF RONGZI

One year, Rongzi and her sisters picked so many grapes their leather bags and baskets were overflowing. The harvest was so abundant they simply could not carry all the grapes back to the tribe.

Instead, Rongzi and her retinue dug a pit in the ground to store the leather bags filled with *Gelei* grapes. They covered the pit with a stone slab, sealed it with soil, and marked the spot, intending to return for it later.

Several months later after the winter, Rongzi and her sisters revisited the site and discovered the *Gelei* in the bags had naturally fermented, transforming into a vibrant, translucent liquid with an enticing aroma. Upon tasting it, they found it to be an outstanding harmony of sweetness and acidity, refreshing and delightful at the same time.

They brought the natural wine back to their tribe, marking the beginning of winemaking among the people. The liquid in the leather bags was, in fact, the earliest wine – named *Tiqi* – in Shanxi which, as recorded in the *Shiji* or *Records of the Grand Historian*, was served in the royal court by Rongzi's son Duke Wen of Jin.



**PROMOTE THE FOLK CUSTOMS OF THE LOESS PLATEAU**



**CREATE A WORLD-CLASS DISTINCTIVE WINERY**





## CHATEAU RONGZI

### COMPANY PROFILE

Established in 2007, Chateau Rongzi is situated in Xiangning, Linfen, Shanxi Province. With a cumulative total investment exceeding RMB 1.7 billion, it is a modern, international, ecological and cultural park that integrates the cultivation of high-quality wine grapes, the production of Chinese estate wines, the dissemination of Chinese wine culture, agricultural eco-tourism, wine culture tourism, and health and wellness.



做一瓶世界好酒

# THE LOFTY YELLOW SKY AND THE PROFOUND EARTH





## RHYTHM OF THE YELLOW EARTH

### CULTIVATION PATTERN

The “contract – based”  
management model of “winery + cooperative + farmer households”.



### TERROIR CHARACTERISTICS

Latitude 35°-36° North

Temperate Continental Monsoon Climate

An altitude of 950 to 1,300 meters

A yearly exposure to 2,500 hours of ample sunshine

The winery’s terrain is unique, featuring a chicken-foot-shaped residual plateau that facilitates natural drainage and ventilation, creating a distinct microclimate. This unique environment effectively prolongs the grape growing period, imparting the wines with a delicate, elegant, harmonious, and full-bodied flavor. It is renowned as the “golden zone for wine grape cultivation”.



The viticulture team of the winery has been honored as the “2021 Outstanding Viticulture Team for Wine Grape Cultivation in China” by the Wine Branch of the China Alcoholic Drinks Association.

## PROVINCIAL R&D CENTER FOR TECHNOLOGY

Chateau Rongzi Chief Winemaker ZHANG Huining worked with Jean-Claude Berrouet and was mentored by the former PETRUS Winemaker to produce wines of intensity, elegance, finesse and harmony.





## R&D CAPABILITY

Drafted and formulated 2 local standards for Shanxi Province

“DB14 / T 665-2025: Technical Specification for Wine Grape Production”

“DB14 / T 854-2014: Geographically Indicated Protected Product - Rongzi Wine”



Drafted and formulated an industry standard for domestic trade

“SB / T 11000-2013 Specification for Circulation Services

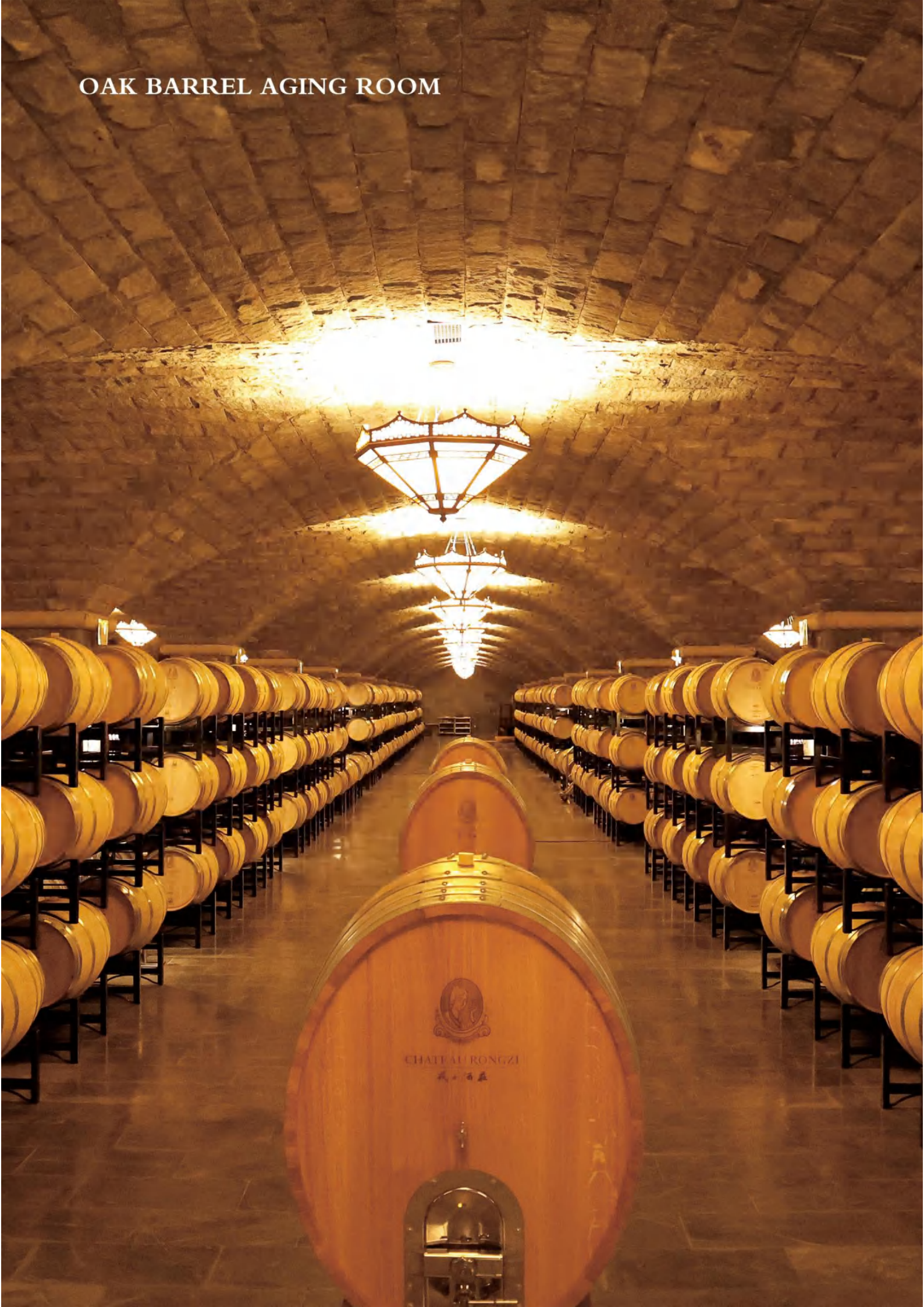
in the Alcoholic Beverage Industry”



The Chateau Rongzi Technology Center has been recognized as a provincial-level technology center in Shanxi Province and awarded the title of “High-Tech Enterprise” in Shanxi Province for 2021. The center has developed and launched over 20 wine products.



# OAK BARREL AGING ROOM





## OAK-AGED FINE WINE

### OAK BARREL AGING

Chateau Rongzi has imported approximately 3,000 oak barrels, all crafted from oak trees over a century old. Each barrel has a capacity to hold 225 liters of wine, equivalent to 300 bottles. The aging duration of wine in these barrels ranges from 6 to 18 months. Each barrel is only used for aging up to 3 times.



The tannins in oak accelerate the maturation of wine, while its permeability allows a controlled amount of air to slowly penetrate, softening the wine and imparting a round and delicate mouthfeel. The oxidation process also enhances the wine's color, making it vivid and stable, thereby elevating its overall quality to an optimal state. The temperature and humidity conditions in the underground cellar provide an ideal environment for aging.



LOESS CAVE BOTTLE STORAGE AREA





## LOESS CELLAR

### VENTILATION CIRCULATION



### CONSTANT TEMPERATURE AND HUMIDITY

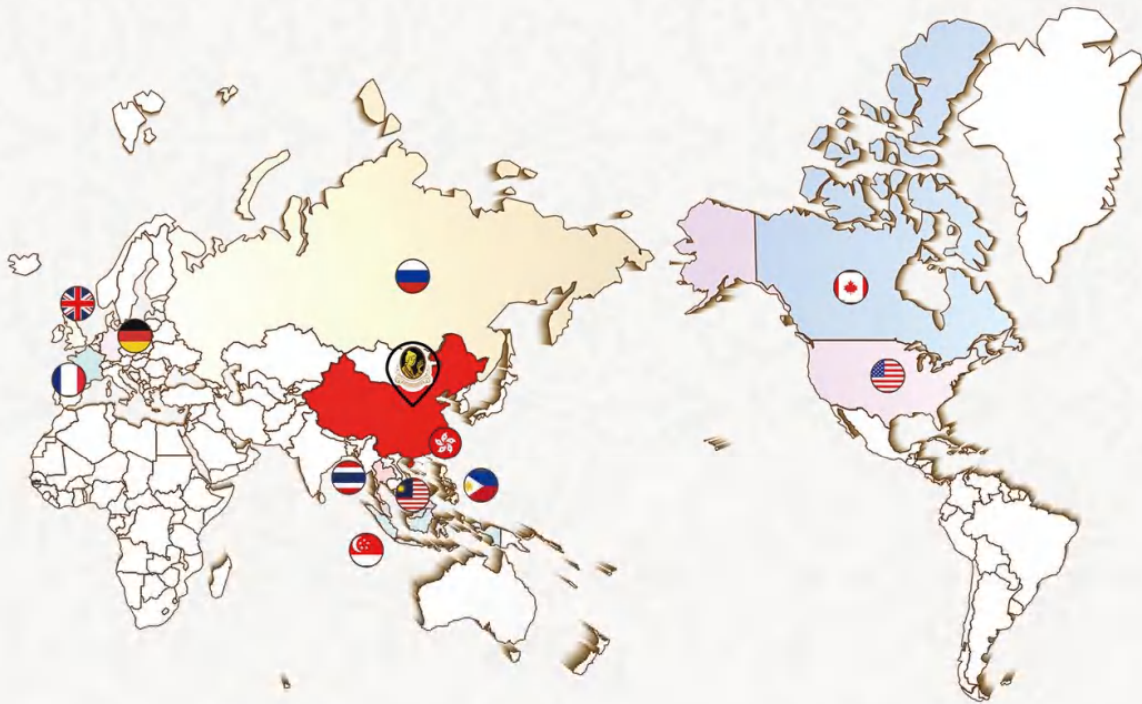


### TEMPERATE IN WINTER AND COOL IN SUMMER

Leveraging its resource advantages, the winery has crafted an elaborate network of three vertical and three horizontal caves for the long-term storage of wines, using local materials such as loess. The 16,100-square meter loess cave bottle storage area, which maintains constant temperature and humidity throughout the year, provides an exceptional environment for the development of the wines.

## CHATEAU RONGZI GLOBAL DISTRIBUTION

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Chateau Rongzi has established seven sales companies and six Rongzi Experience Centers nationwide where the public can taste Rongzi wines, enjoy cuisine and purchase wine. Chateau Rongzi has also opened 42 exclusive stores, and collaborated with over 4,600 dealers. Its products are available in regions including Beijing, Zhejiang, Jiangsu, Chongqing, Shanghai, and Hainan, and the company has set up a branch in Hong Kong. Rongzi wines have made their way to 3 continents, 10 countries and many regions across the world.



TOP TEN BOUTIQUE WINE ESTATES BY WBO (WORLD WINE ORGANIZATION)



TOP 20 OF THE 2024 HURUN CHINA WINERIES TOP 50



**GEOGRAPHICAL INDICATION OF P.R. CHINA**



**ONE OF THE FIRST CHINESE ESTATE WINERIES**



XIANGNING LOESS PLATEAU SMALL WINE PRODUCING REGION, CHINA



NATIONAL INTEGRATED GREEN FOOD INDUSTRY DEVELOPMENT PARK

FOR PRIMARY, SECONDARY, AND TERTIARY SECTORS



绿色食品  
Greenfood

## WINE MAKING TEAM

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### ZHANG Wenquan

Proprietor of Chateau Rongzi

Proprietor of Shanxi Chateau Rongzi Co., Ltd., member of the 12th Shanxi Provincial Committee of the Chinese People's Political Consultative Conference, Outstanding Builder of the Fourth Session of the Great Cause of Socialism with Chinese Characteristics in Shanxi Province, and the third batch of Outstanding Leaders in Rural Innovation & Entrepreneurship Nationwide.



### ZHANG Ze

Chairman and General Manager of Shanxi Rongzi Industrial Group Co., Ltd.

Awarded the titles of "National Outstanding Leader in Rural Entrepreneurship" and "Outstanding Young Manager in Shanxi Province". He has led the enterprise in exploring agricultural modernization, emphasizing technological innovation and talent cultivation, driving the upgrading of the agricultural industry chain. He has made outstanding contributions to local economic development and the implementation of the rural revitalization strategy, demonstrating exceptional leadership skills.



### WANG Qingwei

General Manager of Shanxi Chateau Rongzi International Trading Co., Ltd.

Graduated from the College of Enology, Northwest A&F University in 2006, he is a National Second-Level Sommelier and holds a Master's Degree in Fermentation Engineering. Since 2011, while leading the operations at Chateau Rongzi, he has guided the Rongzi team in securing 17 patents.

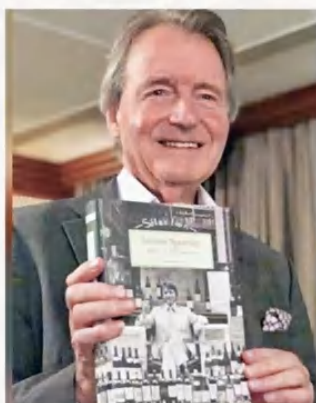


### ZHANG Huining

Chief Winemaker of Shanxi Chateau Rongzi Co., Ltd.

Holding a Master's degree, she is a national-level wine evaluator, national-level first-class wine taster, and national-level first-class winemaker. From October 2009 to the present, she has served as General Manager and Chief Winemaker of Shanxi Chateau Rongzi Co., Ltd.

## INTERNATIONAL RECOGNITION



### Steven Spurrier (1941 - 2021)

Steven Spurrier was organiser of the historic Judgement of Paris tasting in 1976 between California Chardonnay and Cabernet Sauvignon against Burgundy and Bordeaux respectively. A prolific author, educator, and columnist, Spurrier was also a co-founder of *Decanter World Wine Awards* in 2004. Steven Spurrier awarded Rongzi Wine a high score of 93 points.



### Jancis Robinson MW

World-renowned wine critic Jancis Robinson MW is the wine columnist of the *Financial Times* newspaper. She is also founder and writer of her website *JancisRobinson.com*. Robinson is also editor of *The Oxford Companion to Wine* and *The World Atlas of Wine* by Hugh Johnson. Jancis Robinson awarded a high score of 16.5 points to Petit Rongzi Blue Label 2013. She commented that "this wine boasts juicy red fruit flavors, a remarkably smooth and well-balanced structure, with a slight alcohol burn on the finish and a noticeable smoky note, yet leaving an overall excellent impression".



### CH'NG Poh Tiong

A world authority on Marselan and Koshu, CH'NG Poh Tiong was Asia Regional Chair of Decanter World Wine Awards, a contributor to *Hugh Johnson's Pocket Wine Book* (responsible for China and Japan), and a senior judge of the *World of Fine Wine's Best Wine List Awards*. He is also founder of *www.Top30.com.sg*. He offered an evaluation of Chateau Rongzi. "The hallmark of the wines of Chateau Rongzi is their freshness. This remarkable quality is present in their entire range of wines: white, rosé, and red. The freshness makes the wines very appealing. As a result of this quality, the wines are not heavy and flabby but lifted and delicious. Just like the great wines of the world such as Bordeaux, Burgundy, and Piedmont. Freshness is a quality we never tire of".



### Jean-Marie Aurand

Director-General of the International Organisation of Vine and Wine (OIV), he pointed out: "the architecture of Chateau Rongzi is magnificent and imbued with Chinese characteristics. The microclimate of its location is highly conducive to the growth of high-quality wine grapes. The wines produced here are fully comparable to those from other premium wine-producing regions around the world and are well-suited for entry into the international market. Rongzi Winery can serve as a model for wineries in China".

# HONORS





## HONORS

### **3** Scientific and Technological Achievements

**30** Scientific papers

**28** Product Patents

**212** Enterprise honors

**259** Product Awards

Chateau Rongzi's wines have garnered Gold Awards at prestigious international competitions such as the Berlin Wine Trophy in Germany, the Brussels International Wine Competition, and the Gilbert & Gaillard International Wine Awards. To date, the winery has accumulated a total of 28 patents, 3 scientific and technological achievements, 30 scientific papers, 212 enterprise honors, and 259 professional awards from both domestic and international competitions.

## Chateau Rongzi Proprietor's Reserve

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|                            |                                            |
|----------------------------|--------------------------------------------|
| <b>Varietal</b>            | 82% Cabernet Sauvignon, 18% Cabernet Franc |
| <b>Product Type</b>        | Dry Wine                                   |
| <b>Alcohol Content</b>     | 13%                                        |
| <b>Volume</b>              | 750 ml                                     |
| <b>Aging</b>               | 12 months in 225-litre barrels (37% new)   |
| <b>Barrel Origin</b>       | France                                     |
| <b>Decanting Time</b>      | 60 Minutes                                 |
| <b>Serving Temperature</b> | 16-20°C                                    |

### Pairing Suggestions

Chateau Rongzi Proprietor's Reserve is delicious on its own and a wonderful pairing with white, pink, and red meats – including pigeon, duck, goose, lamb and beef – whether steamed, braised, stir-fried, deep-fried or roasted.

### Tasting Notes

Chateau Rongzi Proprietor's Reserve opens up with aromas of mint, blackcurrant cassis, and aged tobacco. On the palate, the layered fruit has intensity, persistence and length. Excellent harmony of elegant fruit, silky tannins and delicious freshness.

## Chateau Rongzi Yellow Label

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|                            |                                           |
|----------------------------|-------------------------------------------|
| <b>Varietal</b>            | 95% Cabernet Sauvignon, 5% Cabernet Franc |
| <b>Product Type</b>        | Dry Wine                                  |
| <b>Alcohol Content</b>     | 13.5%                                     |
| <b>Volume</b>              | 750 ml                                    |
| <b>Aging</b>               | 14 months in 225-litre barrels (23% new)  |
| <b>Barrel Origin</b>       | France                                    |
| <b>Decanting Time</b>      | 60 Minutes                                |
| <b>Serving Temperature</b> | 16-20°C                                   |

### Pairing Suggestions

Enjoyable on its own and even more outstanding with white, pink, and red meats such as pork, veal, chicken, duck, goose, lamb, mutton, beef and steaks.

### Tasting Notes

Alluring aroma of mint, liquorice and black fruits including blackcurrants and blackberries. Impressive intensity of fruit and rich tannins. All that richness is balanced by vibrant freshness. An elegant Bordeaux inspired red with a long lingering finish.



## Chateau Rongzi Brown Label



|                            |                                                                     |
|----------------------------|---------------------------------------------------------------------|
| <b>Varietal</b>            | 60% Cabernet Sauvignon, 22% Merlot, 11% Cabernet Franc, 7% Marselan |
| <b>Product Type</b>        | Dry Wine                                                            |
| <b>Alcohol Content</b>     | 13.8%                                                               |
| <b>Volume</b>              | 750 ml                                                              |
| <b>Aging</b>               | 12 months in 225-litre barrels (40% new)                            |
| <b>Barrel Origin</b>       | France, Hungary                                                     |
| <b>Decanting Time</b>      | 60 Minutes                                                          |
| <b>Serving Temperature</b> | 16-20°C                                                             |

### Pairing Suggestions

Outstanding on its own, it is excellent with chicken, pigeon, duck, goose, pork, veal, beef, lamb, and mutton dishes whether steamed, braised, stir-fried, deep-fried or roasted.

### Tasting Notes

Perfume of sandalwood, mint, blackcurrant cassis, and liquorice. A very complex red that reminds of a top Left Bank Bordeaux! The tannins are smooth as silk. The finish is very long and lingering. Chateau Rongzi Brown Label is as pure, refined, and sophisticated as a Song Dynasty ceramic.

## Petit Rongzi Black Label

|                            |                                                                    |
|----------------------------|--------------------------------------------------------------------|
| <b>Varietal</b>            | 76% Cabernet Sauvignon, 16% Cabernet Franc, 2% Merlot, 6% Marselan |
| <b>Product Type</b>        | Dry Wine                                                           |
| <b>Alcohol Content</b>     | 13.5%                                                              |
| <b>Volume</b>              | 750 ml                                                             |
| <b>Aging</b>               | 12 months in 225-litre barrels (25% new)                           |
| <b>Barrel Origin</b>       | France                                                             |
| <b>Decanting Time</b>      | 30 Minutes                                                         |
| <b>Serving Temperature</b> | 16-20°C                                                            |

### Pairing Suggestions

Enjoyable on its own and even more outstanding with pork, chicken, pigeon, duck, goose, veal, beef, steaks, lamb, and mutton dishes whether steamed, braised, stir-fried, deep-fried, roasted or in a stew or casserole.

### Tasting Notes

Rich, ripe blackberry fruit and liquorice spice. The fruit is very intense and concentrated. The tannins are equally rich and ripe. Petit Rongzi Black Label is very harmonious and balanced.



## Petit Rongzi Blue Label



|                            |                                                         |
|----------------------------|---------------------------------------------------------|
| <b>Varietal</b>            | 77% Cabernet Sauvignon, 14% Cabernet Franc, 9% Marselan |
| <b>Product Type</b>        | Dry Wine                                                |
| <b>Alcohol Content</b>     | 13%                                                     |
| <b>Volume</b>              | 750 ml                                                  |
| <b>Aging</b>               | 12 months in 225-litre barrels (no new oak)             |
| <b>Barrel Origin</b>       | France                                                  |
| <b>Decanting Time</b>      | 45 Minutes                                              |
| <b>Serving Temperature</b> | 16-20°C                                                 |

### Pairing Suggestions

Enjoyable on its own and delicious with white, pink, and red meats – including pigeon, duck and goose – whether steamed, braised, stir-fried, deep-fried or roasted.

### Tasting Notes

The aromas and the palate are identical, revealing capsicums, mint, and black-currents. The tannins are ripe, silky and also crisp on the finish. Very elegant, balanced, and fresh.

## Petit Rongzi Red Label

|                            |                                                      |
|----------------------------|------------------------------------------------------|
| <b>Varietal</b>            | 90% Cabernet Sauvignon, 5% Cabernet Franc, 5% Merlot |
| <b>Product Type</b>        | Dry Wine                                             |
| <b>Alcohol Content</b>     | 13.5%                                                |
| <b>Volume</b>              | 750 ml                                               |
| <b>Aging</b>               | 10 months in 225-litre barrels (no new oak)          |
| <b>Barrel Origin</b>       | France                                               |
| <b>Decanting Time</b>      | 15 Minutes                                           |
| <b>Serving Temperature</b> | 16-20°C                                              |

### Pairing Suggestions

Petit Rongzi Red Label is very enjoyable on its own and delicious with white, pink, and red meats - including pork, chicken, pigeon, duck, goose, beef, steaks, and lamb - whether steamed, braised, stir-fried, deep-fried or roasted.

### Tasting Notes

Blackcurrant and blueberry fruit wrapped by ripe, crisp tannins and balancing freshness, a hallmark of Chateau Rongzi. Harmony of elegant fruit and refined structure.



## Chateau Rongzi Marselan

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|                            |                                                |
|----------------------------|------------------------------------------------|
| <b>Varietal</b>            | 100% Marselan                                  |
| <b>Product Type</b>        | Dry Wine                                       |
| <b>Alcohol Content</b>     | 13.5%                                          |
| <b>Volume</b>              | 750 ml                                         |
| <b>Aging</b>               | Stainless Steel Tank                           |
| <b>Decanting Time</b>      | Not necessary. Delicious to Enjoy Upon Opening |
| <b>Serving Temperature</b> | 16-20°C                                        |

### Pairing Suggestions

Outstanding on its own and an excellent pairing with pork, chicken, pigeon, duck, goose, veal, beef, steaks, lamb, mutton, and mushroom dishes.

### Tasting Notes

Fragrance of flowers including violets. The palate opens up with ripe red and black cherry fruit balanced by ripe, silky tannins. The intensity of fruit is persistent and long. So too the smooth tannins. The finish is a delicious roundness of freshness.

## Chateau Rongzi Pinot Noir

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|                            |                                                |
|----------------------------|------------------------------------------------|
| <b>Varietal</b>            | 100% Pinot Noir                                |
| <b>Product Type</b>        | Dry Wine                                       |
| <b>Alcohol Content</b>     | 12%                                            |
| <b>Volume</b>              | 750 ml                                         |
| <b>Aging</b>               | Stainless Steel Tank                           |
| <b>Decanting Time</b>      | Not necessary. Delicious to Enjoy Upon Opening |
| <b>Serving Temperature</b> | 16-20°C                                        |

### Pairing Suggestions

Delicious on its own and an outstanding pairing with chicken, pork, duck, goose, and lamb dishes. Pinot Noir is very versatile and this elegant red is also excellent with braised and fried tofu, mushroom dishes, noodles, and dumplings.

### Tasting Notes

Aroma of red fruits and autumn leaves. The evolved fruit is balanced by ripe tannins and a hint of star anise spiciness and a gentle note of liquorice. A very balanced medium-bodied red with delicious fruit and wonderful freshness on the finish.



## Chateau Rongzi RONGZI COLLECTION Cuvée I 2012

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|                            |                                                                     |
|----------------------------|---------------------------------------------------------------------|
| <b>Varietal</b>            | 75% Cabernet Sauvignon, 12% Cabernet Franc, 11% Marselan, 2% Merlot |
| <b>Product Type</b>        | Dry Wine                                                            |
| <b>Alcohol Content</b>     | 13.5%                                                               |
| <b>Volume</b>              | 750 ml                                                              |
| <b>Aging</b>               | 12 months in 225-litre barrels (37% new)                            |
| <b>Barrel Origin</b>       | France                                                              |
| <b>Decanting Time</b>      | Fully evolved. Not necessary. Delicious to Enjoy Upon Opening       |
| <b>Serving Temperature</b> | 16-20°C                                                             |

### Pairing Suggestions

RONGZI COLLECTION Cuvée I is delicious and outstanding on its own and an excellent pairing with white, pink, and red meats – including pork, chicken, pigeon, duck goose, beef, steaks, lamb, and mutton – whether steamed, braised, stir-fried, deep-fried, roasted or in a stew or casserole.

### Tasting Notes

Complex, tertiary aroma / perfume of sandalwood, and blackcurrant cassis. On the palate, the same follow-through of bouquet and fruit carried by fully evolved, smooth tannins with a lift on the long, persistent finish. Great freshness. A very refined, elegant Cabernet blend inspired by the great reds of Bordeaux.

RONGZI COLLECTION is a limited series of wines from our vinothèque. These are our older wines which we cellar until they are at their peak of maturity and enjoyment. Their evolved fruit and silky tannins ensure RONGZI COLLECTION are delicious on their own just as they are outstanding with cuisine. Several RONGZI COLLECTION wines – including Cuvée I 2012 – were blended by our Chief Winemaker ZHANG Huining in collaboration with Jean-Claude BERROUET (Chief Winemaker at PETRUS from 1964 to 2008) when he was Consultant to Chateau Rongzi for ten years.



## Chateau Rongzi Medium Sweet Rosé



**Varietal** 100% Cabernet Sauvignon

**Product Type** Medium Sweet Wine

**Alcohol Content** 12.5%

**Volume** 750 ml

**Aging** Stainless Steel Tank

**Serving Temperature** 6-10°C

### Pairing Suggestions

Delicious on its own when chilled, Chateau Rongzi Medium Sweet Rosé is also outstanding with Sichuan, Hunan, and spicy Shanxi, Thai, Indonesian, and Indian dishes.

### Tasting Notes

The identical aromas and palate reveal delicious red cherry fruit and a hint of star anise spice. The pinch of sweetness on the finish is wrapped with a roundness of freshness.

## Chateau Rongzi 7° Sweet Rosé

**Varietal** 100% Cabernet Sauvignon

**Product Type** Sweet Wine

**Alcohol Content** 7%

**Volume** 750 ml

**Aging** Stainless Steel Tank

**Serving Temperature** 6-10°C

### Pairing Suggestions

Outstanding with Sichuan, Hunan, and spicy Shanxi, Thai, Indonesian, and Indian dishes.

### Tasting Notes

Rich pink in colour. On the nose, fragrance of peach, flowers with large white and yellow petals, and a hint of honey. Smooth and round on the texture, Rongzi 7° Sweet Rosé has a gentle sweetness on the finish which makes it very enjoyable when chilled.



## TOURIST ATTRACTION

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Chateau Rongzi has now established attractions such as the Temple of Duke Wen of Jin, Rongzi Academy, Chateau Rongzi Museum, Chateau Rongzi Cultural Plaza, Chateau Rongzi Swimming Pool, Loess Cave Bottle Storage Area, Underground Cellar Cultural Exhibition Area and Oak Barrel Exhibition Area, as well as a 5,800-acre ecological vineyard for wine grape cultivation. It has been designated a national 4A-level tourist attraction.



## CHATEAU TOURISM

Through different times and spaces, what remains unchanged are the fine wines and sentiments.



Tracing the cultural veins of Shanxi, making a connection to the hometown of Rongzi, savoring the folklore of Hefen, and experiencing the customs of the loess plateau. Traversing through time and space, dreaming back to the Spring and Autumn period, the charming legend of Chateau Rongzi and its garlic chives (a local specialty mentioned in ancient texts, possibly symbolizing the area's unique flavor) will offer you a feast of culture.



While exploring history and understanding wine culture, you can engage in photography, sketching, celebrate weddings and honeymoons here, participate in grape harvesting, indulge in red wine SPA, and engage in artistic exchanges.



A glass of wine from the loess plateau ignites the desires within.  
It tells a story, traces a history, inherits a culture, and sublimates power.

## CHATEAU RONGZI RED • INTERNATIONAL GOLD AWARDS

SHANXI CHATEAU RONGZI CO.,LTD.

Winery Address: Xiangning, Shanxi, China

Contact Number (WhatsApp): +86 13734090968

Website: [www.ChateauRongzi.com](http://www.ChateauRongzi.com)

Email: [wqw21c@gmail.com](mailto:wqw21c@gmail.com)

Postal Code: 042100



Jing Dong Official Store



Tmall Official Store



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WeChat Official Store