

CHÂTEAU RAYSSAC

Made out of a unique blend between Atlantic -Bordeaux- varieties and Mediterranean ones, our wines express the best of Languedoc's terroir. Their distinctive bouquet naturally displays scents of the preserved landscape where they were born, among sappy forests, aromatic scrubland and almond trees



Château Rayssac

AOC CABARDES ROSÉ 2014

60% Cinsault, 30% Cabernet franc, 10% Syrah

Tasting advice:

Food pairing: Aperitifs, salads et summer food, fishes, grilled meats

Temperature : between 8 and 12 °C

Ageing: between 2 ans 3 years.

Soil: Clay and Limestone, Aragon Clay, Ventenac Clay

Density: 4 000 stocks/ha

Yield: 40 hl/ha

Winemaking: « Bleeding technique » on the Syrah, press Cinsault and Cabernet. Short fresh fermentation.

Alcohol content: 13,5 °

Bottled in Château Rayssac in march 2015

Packaging :

Bottles : "Bourgogne - Tradall" type
(height : 300 mm)

Box : 6 bottles with a separator

