

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 they were born on, among sappy forests, aromatic scrubland and almond trees.

Domaine Rayssac

VIN DE PAYS D'OC 2014

Intensely gourmet and expressive, this local wine may surprise you with its well-made structure. Its fruity, juicy cherry and redcurrants aromas gives way to Mediterranean perfumes of thyme, laurier and rosemary, which provide excellent aromatic freshness.



100 % Merlot

Tasting advice:

Food paring: red meat or spicy cooked plate.

Temperature: 16 °C (61°F)

Ageing: between 2 and 4 yo.

Soil : Clay and Limestone, Aragon Clay, Ventenac Clay
Density: 4 000 stocks/ha
Yield : 45 hl/ha

Winemaking : Traditionnal, long fermentation (1 month)
Breeding in concrete vats.

Alcohol content : 13,5 °

Bottled in June 2015.

Packaging :

Bottled : "Bordelaises"
(Height : 300 mm)

Box : 6 bottles standing separated with a separator

