

CHÂTEAU RAYSSAC

A.O.P. Languedoc Château Rayssac 2014 reveals a good balance of intensity of ripe fruit (black currant, raspberry) and spicy natural character. Its rich aromatic bouquet full of fragrances attests the landscape where the grape has born and grown up besides coniferous forests, perfumed garrigue and wild almond trees.

In order to preserve this natural and complex aroma, this wine is ageing in concrete vats rather than in barrel.

Château Rayssac

A.O.P. LANGUEDOC 2014



50% Grenache, 50% Syrah

Tasting advice:

Food pairing: Gizzard salad, red meat, duck confits
Temperature : 16 °C (=61°F)

Ageing: between 8 and 10 years

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

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

Alcohol content : 13,5 °

Packaging :

Bottles : "Bourguignone"
(Height : 300 mm)
Box : 6 lying bottles with a separator



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