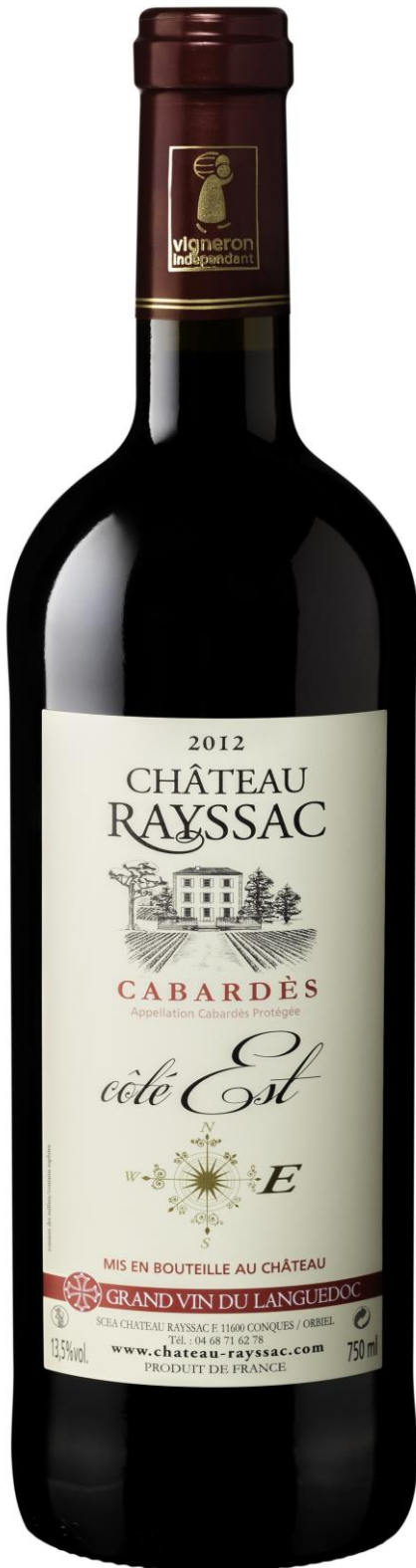


# CHÂTEAU RAYSSAC

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.

## Côté Est A.O.P. CABARDÈS 2012



Côté Est is the most recent bottle we create in Château Rayssac Winery. Compared to our other wines, we use a higher proportion of Mediterranean grapes which gives its characteristics aromatic power .

A.O.P. Cabardès Côté Est, which has a dark and garnet red color, opens up with an expressive aroma of grilled almonds, prune and laurier. It's will fully consistent with red meat foods and meet perfectly to create a generous and demanding cuisine among friends. This wine can be drunk immediately.

**30 % Merlot, 10 % Cabernet Franc, 30% Grenache, 30% Syrah**

### Tasting advice:

Food pairing: cured meats, red meat, spicy dishes  
Temperature : 16 °C (=61°F)

**Ageing:** between 5 and 8 years

Soil : Clay, Aragon Clay and Ventenac clay

Density: 4 000 stocks/ha

Yield : 35 hl/ha

Winemaking: Traditional, long fermentation (1 month)

Breeding in concrete vats.

Alcohol content : 13,5 °

**Bottled in June 2014.**

### Packaging :

Bottles : "Bordelaises"

(Height : 300 mm)

Box : 6 lying bottles with a separator

