

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.



Château Rayssac

AOC CABARDES 2006



Complex and delicate, this wine benefits from polished tannins and a sturdy character. Full bodied and spicy, its blackberry, moka and bitter orange aromas will delight amateurs of mature and sharp wines. Ready to drink, it can also be kept in your cellar for the next 3 to 4 years.

Merlot 25 %, Cabernet Franc 15%, Cabernet Sauvignon 10%, Grenache 35%, Syrah 15%

Tasting advice:

Food pairing: cured meats, grilled meats, dishes.
Temperature : 16 °C (=61°F)

Ageing: between 8 and 10 years.

Soil: Clay and Limestone, Aragon Clay, 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 2010

Packaging :

Bottles : "Bordelaises - Elite"
(height : 315 mm)
Bar code : 376 019 808 006 8
Box : 6 lying bottles with a separator
Bar code : 376 0109 808 906 1

