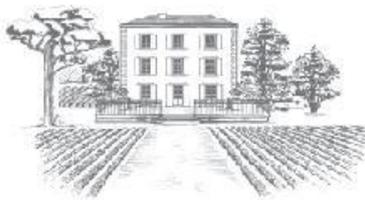


CHÂTEAU RAYSSAC



The vine has been growing at Château Rayssac **since 1873**.

Located in the South-West of France, more precisely in the Languedoc-Roussillon region, it has found in Conques-sur-Orbiel a perfect room for expression.

Framed by the Black Mountain and the worldwide known **Medieval City of Carcassonne**, the estate is composed of 37 hectares, of which **29 are currently planted** between **460 and 600 feet above sea level**. In this natural and preserved landscape, among forests, scrubland and almond trees, Château Rayssac's vineyard is ideally set to express the best of Languedoc's terroir.



Its topsoil is characterized by a deep **superficial layer of limestone**, which allows a perfect control of the vine's water supply. This alkaline ground is mainly composed of **shells and sea urchin sedimentation from the Tertiary**. A clay-limestone subsoil allows the roots to spread deep in the ground for freshness and aromatic complexity.



A unique blend of Mediterranean and Bordeaux varieties :

The **Designation of Origin Cabardès** can both be considered as the westernmost vineyard of Languedoc and the easternmost of the Southwest wine region. This unique **transitional climate** combines **Mediterranean's sunlight** and **Aquitaine's freshness**.

This makes Cabardès **the only terroir** where winemakers blend **Atlantic (Bordeaux) varieties** such as Cabernet Sauvignon, Merlot and Cabernet Franc in equal proportion with **Mediterranean ones** (Syrah and Grenache), providing to the wine the best possible balance between fruit and structure, softness and complexity, richness and elegance.

In 2011, AOC Cabardès was qualified by the magazine « La Revue du Vin de France » as the **11th GRAND CRU of LANGUEDOC**.

Technical Information:

Château Rayssac produces **well-built red wines**, as well as some **fresh and delicate rosé**.

Because of its concern for quality, the **yields are between 35 and 45 hectoliters per hectares** picked up on **20 and 40 year old vines**, for a total of 100 000 and 150 000 bottles per year.

The vinification method is traditional, with a long fermentation. Our wines do not age in barrel in order to keep grape's natural flavours intact. They are carefully brought to maturity in concrete vats, allowing the right amount of oxygen as well as a control of temperature. Their powerful and very aromatic structure reveals a deep fruit with almond, thyme and earthy notes.

