



Champagnes & Châteaux

QUALITY SINCE 1989

CHÂTEAU RAHOUL WHITE 2016

Graves

A member of the Union des Grands Crus de Bordeaux and owned by Alain Thiénot since 1986, Château Rahoul boasts an exceptionally diverse range of terroirs. When Dourthe became part of the Thiénot Group in 2007, the management of the Rahoul estate was entrusted to our teams. Today, the Graves white is ranked among the finest of the appellation, while the red is a wine of great finesse and elegance

Grape:

78% Semillon - 22% Sauvignon Blanc

Vineyard & Vinification Note:

Harvest: manual picking, in small crates

Sauvignon Blanc: 7th to 12th September

Semillon : 12th to 26th September

AGEING: On fine lees, in oak barrel, with regular stirring of the lees.

ESTATE BOTTLED: June 2017

Vintage 2016

The first six months of the 2016 grape season turned out to be particularly rainy and warm, replenishing water reserves in the soils which would serve the vines well in forthcoming months. Which was just as well as sunshine set in for the long haul from mid-June, bringing very dry weather until the end of the harvest. The combined effect of available water supplies and favourable temperatures – not too excessive during the day and very cool at night – played an important role in developing the fruit and their aromas during ripening. A peak in heat wave conditions was followed towards the end of August by cool nights, which helped preserve the aromas in the white grapes. The Sauvignon Blanc and Semillon were picked in the cool of the morning to retain the grapes' natural acidities. With prominent notes of fruits and white



Champagnes and Châteaux, 11 Calico House, Plantation Wharf, London SW11 3TN

t 020 7326 9655 e info@champagnesandchateaux.co.uk

champagnesandchateaux.co.uk

Cont'd:

flowers, accompanied by a delicate hint of smoke, the grapes express all the typicity of the terroir here at Château Rahoul

Tasting Note:

Renowned for Semillon cultivated on gravel, aromas of white peach and pear and a hint of smoke define this Rahoul 2016. Cultivated on clay over a limestone subsoil in certain parcels on the estate, appealing Sauvignon blanc lends lingering aromas offering mineral character, freshness and length. This is a successful blend, largely due to rigorously monitored harvesting dates, which lend round, fresh character and length to this superb white wine terroir.

James Suckling Tasting Note:

This is very exotic and rich with lots of sliced-mango, apple, peach, and banana character. Full-bodied, layered and delicious. One of the best in years. A blend of 78 per cent semillon and 22 per cent sauvignon blanc. **92 Points, January 2019**

Food Pairing:

Perfectly matches poultry (guinea fowl, roasted chicken), fishes (lobster, skate with cream and sauces), crustacean (oysters, crab), and cheese (unpasteurized and mature cheese).