



Champagnes & Châteaux

QUALITY SINCE 1989

## CHÂTEAU DE RICAUD 2016 Cadillac Côtes de Bordeaux

Château Ricaud's revival can be mainly attributed to Cadillac, in Côtes de Bordeaux. Here, the wines reveal the finest expression of Merlot cultivated on clay-limestone soils and Cabernet Sauvignon on gravel.

The consistently high standards of recent vintages have made this a rising star in Côtes de Bordeaux, offering well-structured, complex wines, combining intense fruit with lovely soft character.

**Grape:** 90% Merlot - 8% Cabernet Sauvignon - 2% Petit Verdot

### **Vineyard & Vinification Note:**

**Vineyard surface :** 66 Ha (10 Ha of which are white)

**Soils :** Clay silts, calcareous clay and gravel outcrops.

**Vine density :** 6 500 plant/Ha

**Pruning :** Guyot mixte

**Vine management :** plot by plot

### **Sustainable viticulture**

Higher trellising to increase the canopy.

Soils work adapted to the characteristics of each plot.

Multiple tasks in the vineyard: de-budding, removing the secondary shoots, removing the secondary shoots, 2 leaf-thinnings depending on the plot; crop-thinnings if necessary

Manual leaf-thinnings; Crop-thinning to eliminate uneven bunches

**Harvest:** By grape variety and type of soils, when the grapes are perfectly ripe.

**Vinification:** In temperature-controlled stainless steel vats.

**Ageing:** 12 months in new oak barrels, on fine lees.

**Tasting Note:** Lovely bright garnet in appearance. On the nose, fruit character instantly defines this wine, delivering intense aromas of red berry fruits and cherries. This fresh and fruity profile is mirrored on the palate, underpinned by a generous, smooth structure and well-integrated oak. This delicious, full-flavoured impression lingers appealingly on the finish.

**Frédéric Bonnaffous, Dourthe Estates Director**

**Food Pairing:** Red and white meat (entrecôte bordelaise, minute steak, beef tartare, neck of lamb, leg of mutton, duck magret), vegetables and side dishes (gratin dauphinois), cheese (Mimolette, Cheddar, Gruyère, Parmesan).



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