

CHÂTEAU RAHOUL RED 2018 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:

60% Merlot - 38% Cabernet Sauvignon - 2% Petit Verdot

Vineyard & Vinification Note:

HVE3 and Terra Vitis certified

Vinevard surface: 40 Ha (5 Ha of which are white)

Soils: Gravely-sand and gravely-clay.

Harvest: According to the type of grape and soils. Sorting by hand on

tables

Vinification: Temperature controlled stainless-steel vats. Malolactic

fermentation partially in barrels.

Ageing: In oak barrels (20% of which are new) on fine lees.

Tasting Note:

Lovely, deep ruby-red. Delicate on the bouquet and intensely fruity and fresh, with a subtle hint of smoke. Initially rounded on the palate, the wine is full-bodied and fleshy, underpinned by lovely tannins and well-integrated oak. This very accomplished Château Rahoul 2018 culminates in a long, savoury finish. **Frédéric Bonnaffous, Dourthe Estates Director**

James Suckling: Aromas of blackberry, blackcurrant, oyster shell, dried mushroom and iodine. It's medium-bodied with firm, fine-grained tannins. Flavorful with a savory, saline finish. Try from 2023. **91 Points, January 2021**

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Cont'd:

Jeb Dunnuck: Pretty cherry, mulberry, and blackberry fruits as well as tobacco, spice, and chocolate emerge from the 2018 Château Rahoul. Medium-bodied, it has a rounded, nicely textured mouthfeel, ripe tannins, and solid length on the finish. Well-done and with loads of character, it should keep for 10-12 years or more. 91 Points, March 2021

Wine Advocate: Deep garnet-purple colored, the 2018 Rahoul bursts from the glass with vibrant kirsch, black raspberries and ripe black plums scents, leading to suggestions of redcurrants, wild sage, clove oil and damp soil. Medium-bodied, soft and wonderfully juicy in the mouth, it has bags of freshness and a lively lift on the finish. 89 Points, Lisa Perrotti-Brown, March 2021

Food Pairing:

Perfect match with grilled or roasted meat, stuffed poultry, cheese, mushrooms fricassee.