



Champagnes & Châteaux
QUALITY SINCE 1989

CHÂTEAU DE RICAUD 2019 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: 73% Merlot - 21% Cabernet Sauvignon - 6% Petit Verdot

Vineyard & Vinification Note:

HVE 3 and Terra Vitis certified

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

Soils: Clay silts, calcareous clay and gravel outcrops.

Pruning: Guyot mixte **Vine management:** plot by plot

Sustainable viticulture

Vinification: In temperature-controlled stainless-steel vats.

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

The Vintage: "2019 got off to a mild start resulting in early bud break. The growing season was set back by changeable weather in spring, marked by two episodes of frost on 14th April and 6th May, with thankfully no major damage to our vineyards. Summer was hot and dry and by the end of June had set in for the duration, lasting right through until the harvest. These favourable conditions, together with painstaking work in the vineyard, good water reserves and fluctuating day/night temperatures from late August, promoted balance and concentration in the grapes. Welcome rainfall in mid-September added the finishing touch to ripening in the perfectly healthy red grapes.

We harvested non-stop from 26th September through to 9th October. The wines reveal good structure, fruit, and impressive soft, silky tannic structure."

Tasting Note: Concentrated in appearance with dark ruby glints. The intense bouquet exudes dark fruit notes of cassis and blackberries, enhanced by an appealing peppery note. The wine is initially full and generous and develops attractive, concentrated, silky tannins. Fresh and lingering on the finish, interweaving fruit-laden notes and gentle spices.

Food Pairing: Red and white meat, vegetables and side dishes (gratin dauphinois), cheese (Mimolette, Cheddar, Gruyère, Parmesan).

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