



CHÂTEAU LA RIBAUD

MÉDOC CRU BOURGEOIS 2018



STORY:

Château La Ribaud is named after a locality name, in the village of Saint Yzans de Médoc. Operated by several generations from a family of passionate winegrowers, Patrick Bouey acquired it in 2015.



LOCATION & TERROIR:

23 hectares, Mainly in Saint-Yzans-de-Médoc with one plot in Ordonnac; Clay-limestone plateau with deep clay. Vines are 25 years old



GRAPE VARIETIES:

56 % Merlot, 37 % Cabernet Sauvignon, 6 % Cabernet Franc et 1 % Malbec



WINEGROWING:

Sustainable agriculture. Mechanical tillage of the soil between the rows. Mechanical weeding on each row. Manual debudding. Double Guyot pruning. Meticulous lifting. Stripping and thinning if necessary.



WINEMAKING:

Grapes from each plot fermented separately. Medium to strong extraction with traditional pumping down. Maximum fermentation temperature of 28°C. Medium to long maceration. 12 mounth aging.

VINTAGE 2018

Notes de dégustation: « Coming from clay soils, the 2018 Château La Ribaud is a solid, attractive 2018 that has medium-bodied notes of cassis, currants, tobacco, and earth. Medium-bodied, with moderate tannins, and a charming, nicely balanced style, it's going to drink nicely right out of the gate." **Jeb Dunnuck**

ABV: 14.5%

CONSULTANT: Stéphane Derenoncourt