



PRODUCTA VIGNOBLES
talents durables

CHATEAU RICAUDET

MEDOC CRU BOURGEOIS



THE VINEYARD

The Médoc appellation comprises a wide variety of soil types, including sand, gravel, clay, stones and pebbles. The wines of the Médoc are all produced by blending different grape varieties and from this marriage come the richness of the wines, the excellence of the vintages and the exceptional qualities which have made the region's reputation. The Cru Bourgeois appellation is reserved for wines of high quality.

WINEMAKING AND AGEING

Destemming and crushing of the grapes. Alcoholic fermentation at controlled temperature with selected yeasts and maceration of the skins. This step takes about 4 weeks to provide a wine for ageing, rich in tannins.



GRAPE VARIETIES

55% Merlot, 37% Cabernet sauvignon



FOOD PAIRINGS

Serve at between 16 and 18°C with meat and cheeses.



TASTING

Very intense ruby color with garnet. Pleasant bouquet with an excellent balance between aromas of ripe black fruit and subtle notes of toast and oak. The maturity of the grapes gives this wine finesse and elegance. The palate is balanced with flavors of blackberries and currants. Its passage in oak barrels gives it a good length in the mouth.



AWARDS AND MEDALS

Millésime 2016 : Medal Gold, Lyon 2018



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