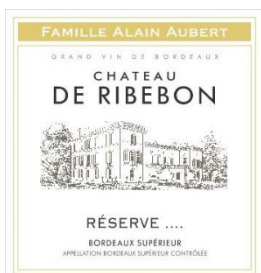


CHÂTEAU DE RIBEBON « Réserve » 2019

Bordeaux Supérieur « Single Estate »

GPS: Lat: 44.826247; Long: 0.101245



ORIGIN

Bordeaux, France

APPELLATION

AOC Bordeaux Supérieur

SINGLE ESTATE

Altitude: 69.98 m

60 yrs. old vines on average, with some that are over 100 yrs. old

Limestone & clay soil

Yield: 35 hl/ha

BLEND

50% Merlot, 30% Cabernet Sauvignon, 20% Cabernet Franc

FARMING

Sustainable farming practiced

WINEMAKING

4 – 5 days of Fermentation

20 – 25 days of Maceration

AGING

Oak-aged for +/- 18 months

TECHNICAL INFORMATION

13.5% Alc. |

FOOD PAIRING

Enjoy with grilled meats such as beef, duck, venison, etc.

Château de Ribebon's 2019 Réserve embodies harmony, balance, and freshness. Aromas of red and black fruits with infusions of tobacco, spices, and mineral undertones, this medium to full bodied wine is sophisticated with polished tannins. Chateau de Ribebon Réserve is richly structured while retaining its wonderful freshness and brightness.

The climate in 2019, was not all that classic, but a combination of hot weather during the summer with a few key rainstorms as well as cool nights in August and September helped the grapes ripen to excellent maturity levels as well as maintain acidity. The mild and wet winter was a good start for the vines. Spring was normal with some frost and hail in certain areas. The bud break and flowering went well enough, although some grape growers reported shot berries and uneven berry set. Hot weather kicked in during June and kept going the whole summer. The hottest day of the growing season was July 23, with a temperature of 40 degrees Celsius (100 Fahrenheit). Some heavy rains arrived a few days later and revived the vines. It was warm and mostly dry in August and early September with a few rainstorms here and there. "In August and September, the nights were cool," Borie added. "All the nights [at that time] were below 25 Celsius. You had many hot days above 35 Celsius but the nights were not that hot." This, he pointed out, was the key to maintaining freshness and acidity in the wines. (James Suckling)

On Bordeaux's Right Bank, overlooking the Dordogne River and the village of Pessac-sur-Dordogne, the clay-limestone soils of the Ribebon hamlet plateau form the basis of Château de Ribebon RÉSERVE Bordeaux Supérieur. The vines have a full southern sun exposure, allowing for maximum sun to help bring the fruit to full ripeness. The plateau's clay and limestone soils offer nutritional balance and allow the vines to adapt to climatic variation.

The old Cabernet Franc vines thrive in this limestone plateau as it is expressed in the wine as a refined elegance and sophistication. The Merlot is completely in its element in the clay soils, showing in the wine as exalted, rich fruit and a poised counterpoint to the structure and tannins of Cabernet Sauvignon. This tannic structure is at the same time rendered more subtle and delicate by the limestone. Oak-aged for +/- 18 months, this wine is the quintessential marriage of elegance and balance.

The Alain Aubert family come from the winemaking tradition of Bordeaux's Right Bank. For several decades now, Alain, his wife Bernadette, and their three daughters have fine-tuned and perfected their craft. To celebrate their achievements, their US importer and close friend, Serge Doré, collaborated to create this special and exclusive set of new labels and wines, all proudly bearing the "Familie Alain Aubert" banner across the top to honor the work of the family.

ACCOLADES

2019 International Wine Report – 92 points

The 2019 Château Ribebon 'Reserve' is a wonderful showing in this vintage. It opens to inviting aromas of dark cherries and blackberries which are joined by tobacco, spices, toast and mineral undertones. On the palate this possesses a medium-plus body with polished tannins that wrap the flavors of dark cherries, tobacco and spices. This should go on to evolve nicely over the course of the next decade.

2018 International Wine Report – 92 points

