

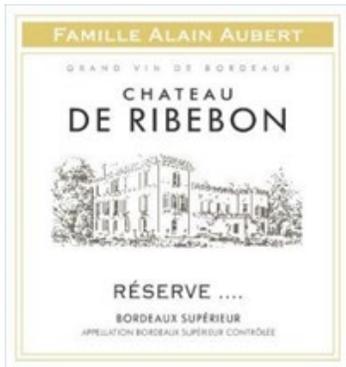


Serge Doré Selections

MERCHANT OF SIGNATURE WINES

CHÂTEAU DE RIBEBON « RÉSERVE » 2022

BORDEAUX SUPÉRIEUR « SINGLE ESTATE »



ORIGIN

BORDEAUX

APPELLATION

AOC BORDEAUX SUPÉRIEUR

LOCATION

GPS: LAT: 44.826247

LONG: 0.101245

VARIETALS

50% MERLOT

30% CABERNET SAUVIGNON

20% CABERNET FRANC

VINEYARD

SINGLE ESTATE

ALTITUDE: 69.98 M

VINES: +/-60 YRS. OLD ON AVERAGE; SOME OVER 100 YRS. OLD

YIELD: 80 HL/HA

SOILS

LIMESTONE & CLAY SOILS

FARMING

SUSTAINABLY FARMED

WINEMAKING

4 – 5 DAYS OF FERMENTATION

20 – 25 DAYS OF MACERATION

OAK-AGED FOR +/- 14 MONTHS

TECHNICAL INFO.

13.5% ALC. |

ESTATE

Domaines Alain Aubert estates encompassing over 250 hectares (618 acres) of vines in Bordeaux. The estate has been planted to vine since the 18th century. 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 "Famille Alain Aubert" banner across the top to honor the work of the family.

TERROIR

Château Ribebon is an 80-ha (198-acre) Bordeaux Supérieur estate boasting an 18th century château once used as a hunting lodge by King Louis XVI of France. The estate is best known for its Merlot-dominant grand vin produced from its 60-year-old vines.

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. Under oak-aged for +/- 14 months.

ABOUT THE WINE MAKING & PROFILE

This wine is the quintessential marriage of elegance and balance. Alain Aubert and family have created a complex and sophisticated wine that is well balanced, full bodied with a rich concentration of flavors. Their winemaking style reflects the expression of the terroir and the quality of the grapes.

One of the very best Chateau de Ribebon "RESERVE" and it benefits from the sort of careful winemaking normally reserved for Cru Classé.

FOOD PAIRING

Pairs perfectly with pasta or meat risotto, roasted red meats, slow-braised meats, and game meats such as rabbit, deer, etc.

REVIEWS

2022 – WINE ENTHUSIAST – 91 POINTS - [CELLAR SELECTION]