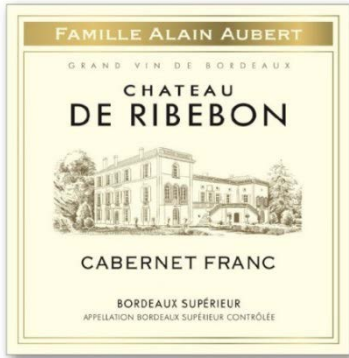


# CHÂTEAU DE RIBEBON « Cabernet Franc » 2018

## Bordeaux Supérieur

### Single Vineyard – GPS 44.824385, 0.102857



#### ORIGIN

Bordeaux, France

#### APPELLATION

AOC Bordeaux Supérieur

#### SINGLE VINEYARD

Altitude: 72.17 m  
+/- 100 yrs. old vines on average,  
Limestone & clay soil  
Yield: 35 hL/ha

#### BLEND

85% Cabernet Franc  
15% Merlot

#### FARMING

Sustainable

#### WINEMAKING

Fermentation: 4 – 5 days  
Maceration: 20 – 25 days

#### AGING

Oak-aged for +/- 18 months

#### TECHNICAL INFORMATION

14.5% Alc.

Château de Ribebon's 2018 'Cabernet Franc' Bordeaux Supérieur invites you with live aromas of dark cherries, wildflowers, spices and herbs. The palate is driven by a medium-body and structured with silky tannins and a touch of acidity that glides into the cuvée into the finish with a mastered sense of elegance carried by a strong, structural backbone.

The 2018 growing season had a challenging start. In its first half the region was met with incredibly wet conditions which led to a massive, regional attack of mildew. However, from mid-July through the harvest, the vineyards bathed in hot, sunny weather. This gave winemakers to pick their fruits whenever they felt like the fruits had achieved their expectation. Later picked fruit created more tannic, richer wines, while the earlier fruits created fresher, and slightly lighter cuvées. This vintage is full of diverse character and style yet doesn't stray from the idea of quality one bit. This year produced excellent wines "from the simplest Bordeaux to the great names. This is a sign of an exceptional year." (James Suckling)

Oak-aged for eighteen months, this wine is all about the mouthwatering taste of Cabernet Franc grown in ideal circumstances. Peppery aromas and a medium-high acidity make it remarkably refreshing. Easy to pair with grilled red meats, prime rib au jus and venison chops.

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 Cabernet Franc 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 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.

#### ACCOLADES

2018 International Wine Report: 92

*"The 2018 Cabernet Franc from Château Ribebon begins with fresh, inviting aromas of dark cherries and cassis followed by spices, loam, wild flowers and herbs which all take shape. Palate is medium-bodied and structured with silky tannins framed by a beautiful touch of acidity providing a wonderful sense of freshness through the finish. Showing a lovely sense of elegance, this is also has the structural backbone to age beautifully for at least a decade" -I.W.R.*

