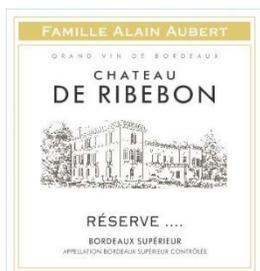


CHÂTEAU DE RIBEBON « Réserve » 2018

Bordeaux Supérieur



ORIGIN

Bordeaux, France

APPELLATION

AOC Bordeaux Supérieur

SINGLE VINEYARD

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 2018 Réserve opens with the mouthwatering notes of cherries and cassis. The fresh floral tones and earthy tones from both the herbs and spices explain what is to come within the first sip. The palate is coated in the medium-body, velvety tannins that carry the notes discovered first within the nose. It expertly glides into a polished finish that leaves you only wanting more.

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)

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 "Famille Alain Aubert" banner across the top to honor the work of the family.

ACCOLADES

2018 International Wine Report – 92 points

"The 2018 'Reserve' Château Ribebon is composed of 50% Merlot, 30% Cabernet Sauvignon and 20% Cabernet Franc. It begins with aromas of cherries and cassis followed by spices, fresh florals and herbs which all take shape in the glass. The palate is medium-bodied with velvety tannins that frame the core of red fruit flavors as it glides into the polished finish. This is drinking beautifully today, but also has the potential to age gracefully for at least a decade." -I.W.R.

