

2011

Guide Hachette 2011

« Ce 2011 d'un beau grenat offre un nez intense et complexe de fruits rouges, de prune, de sous-bois et d'épices. La bouche se révèle douce, riche, fruitée, boisée avec mesure, soutenue par des tanins « domestiqués » et fondus. »



December 2018


CHÂTEAU
RICHELIEU
AOC FRONSAC

ITS WINE IS A FAITHFUL EXPRESSION OF THE COMING
TOGETHER OF MAN AND A TERROIR, AN INTIMATE
MINGLING OF 2,000 YEARS OF HISTORY IN THE HEART
OF A VINEYARD SHAPED BY GENERATIONS
OF VINE-GROWERS



Surface area in production 8 hectares
Grape varieties Merlot 73%, Cabernet Franc 24% and Malbec 3%
Soils Clay-limestone with Fronsac molasse
Situation East-west-facing on slopes

Owner Mme AN
Managing Director Sylvie PEREZ
Consultant Œnologist Stéphane TOUTOUNDJI

2011 vintage

HARVESTING DATES

22 to 30 September 2011

BLEND

80% Merlot and 20% Cabernet Franc

VINIFICATION

Traditional in concrete vats

AGEING

12 months (50% new barrels, 50% second-fill barrels)

PRODUCTION

55,000 bottles

ANALYSIS DATA

TA: 4.21 - pH: 3.63 - ALCOHOL: 13.00°

BOTTLING DATE

17 July 2013