

2010




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 10 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

2010 vintage

HARVESTING DATES

3 to 15 October 2010

BLEND

80% Merlot and 20% Cabernet Franc

VINIFICATION

Traditional in concrete vats

AGEING

12 months (1/3 new barrels, 1/3 second-fill barrels,
1/3 third-fill barrels)

PRODUCTION

40,000 bottles

ANALYSIS DATA

TA: NA - pH: NA - ALCOHOL: 14.55°

BOTTLING DATE

31 May 2012