

2017



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 22 hectares

Grape varieties Merlot 70%, Cabernet Franc 15%, Cabernet Sauvignon 10% and Malbec 5%

Soils Clay-limestone with Fronsac molasse

Situation East-west-facing on slopes

Owner Mme AN

Managing Director Sylvie PEREZ

Consultant Œnologist Stéphane TOUTOUNDJI

Cellarmaster Cyril Meyrou

2017 vintage

HARVESTING DATES

From 24 September to 1 October

BLEND

70% Merlot and 30% Cabernet Franc

VINIFICATION

Traditional in concrete vats

AGEING

12 months minimum (60% new barrels and 40% second-fill barrels)

PRODUCTION

Around 60,000 bottles

ANALYSIS DATA

TA: 4.3 - pH: 3.6 - ALCOHOL: 13°

BOTTLING DATE

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