





CHÂTEAU
RICHELIEU
AOC FRONSAC

Tasting temperature : 10°C

Food and Wine pairings : Tapas, seafood, salad, appetizers



ITS WINE IS A FAITHFUL EXPRESSION OF THE
COMINGTOGETHER OF MAN AND A TERROIR, AN
INTIMATE MINGLING OF 2,000 YEARS OF HISTORY IN THE
HEARTOF A VINEYARDSHAPED BY GENERATIONS OF
VINE-GROWERS

2020 Vintage

Name of the wine : l'OR de Richelieu

Surface : 0.26 ha

Surface used : 0.26 ha

Grape varieties : 50% Sauvignon Blanc, 50% chardonnay

Soils : clay limestone with Fronsac molasse

Situation : east-west on slopes

Owner : Mme AN

Managing director : Sylvie PEREZ

Consultant oenologist : Stéphane TOUTOUNDJI

Cellarmaster : Cyril Meyrou

Harvesting dates : 26/08/2020 for Chardonnay variety and
02/09/2020 for Sauvignon Blanc variety.

Manual harvest in crates

Blend : 80% sauvignon blanc; 20% Chardonnay

Vinification : direct pressing of whole bunches of grapes and
vinification in new 300L barrels.

Ageing : 3 months in vats after 300L barrels vinification

Production : 836 bottles

Wine from organic agriculture

Alcohol :12%

Bottling dates : 12/02/2021

