





CHÂTEAU
RICHELIEU
AOC FRONSAC

Tasting temperature : 10 °C

Food and Wine pairings : Tapas, salad, appetizers

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

2020 Vintage

Name of the wine : L'R de Richelieu

Surface used : 0.45 ha

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 : 03 and 04/09/2019

Manual harvesting

Blend : 100% cabernet Franc

Vinification : direct pressing and traditional
vinification in thermo-regulated vats

Ageing : ageing 3 months in vats

Production : 604 bottles

Wine from organic agriculture

Alcohol : 13% vol

Bottling date : 12/02/2021

