

# 2000 CHATEAU RIPEAU

ST. EMILION GRAND CRU CLASSE



## THE WINE

65% Merlot  
25% Cabernet Franc  
10% Cabernet Sauvignon

- All Biodynamically grown grapes from 30 year old vines.
- The 2000 vintage was widely regarded as one of the top three vintages in the 500 year history of St. Emilion.
- This Bordeaux spent 18 months in 50% new and 50% mature French oak barrels.

**THE ESTATE:** One of just 32 Grand Cru Classé properties in St. Emilion. Owned by the DeWilde family, Château Ripeau is a 39 acre property, which sits on a plateau above the Gironde River. The total production is 4000 cases annually.

**WINEMAKER:** Barbara DeWilde

**CONSULTANT:** Michel Rolland

\*\*\*Tasting Notes\*\*\*

**Color:** Dark purple with brilliant violet flashes.

**Aroma:** Classic mature St. Emilion aromas of plum, black cherry and dark earthy notes.

**Flavors:** Seamless mouth feel with cherry and earth with ripe plums and dark chocolate showing nuances of toast and graphite. Layers of complexity continue to evolve. This perfectly aged wine is drinking brilliantly at 10 years old with elegant and soft tannins and fruit in perfect balance.

**Food Pairing:** Serve with rack of lamb with a garlic and rosemary rub.