

2006 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.
- 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 garnet flashes.

Aroma: Tart cherry and pencil shavings give way to dried berries and forest floor nuances.

Flavors: Plums and cherry begin the experience with bold dry tannins on the finish. Hints of cedar and cranberry with a fine, integrated and silky mouthfeel.

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