

2007 CHATEAU RIPEAU

ST. EMILION GRAND CRU CLASSÉ



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, Chateau Ripeau is a 39 acre
property, which sits on a plateau above the Gironde River.
The total production is 4,000 cases annually.

Winemaker: Barbara DeWilde

Consultant: Michel Rolland

~Tasting Notes~

Color: Dark purple with garnet flashes.

Aromas: Tart cherry and smoky earth give way to dried
berries and forest floor nuances.

Flavors & Texture. Raspberry 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.

~ Drink now through 2020 ~