



Château REAUT 2011 offers an exquisite glossy color intensified by an intense dark red.

Fruity aromas accompanied by jammy and stewed shades, symbols of the intense grape's maturity, come exploding on the nose. The grilled aromas and blond tobacco brought forward during the maturing stage gives the blend plenty of complexity and freshness. This vintage's Cabernet Sauvignon are related to the dark fruits' registry (blackcurrant and blackberry), unlike 2010's vintage which offered more spicy shades.

In mouth, the attack is frank and sweet, giving the wine a silky touch. The wine is round and elegant with a delightful length.

On the whole the wine is lively and characterized by much complex and fruity shades as well as its smoothness.



CHÂTEAU RÉAUT

TECHNICAL DATA

Size : 26 ha

Location :

Flanking the Garonne river in Rions village, 4 km from Cadillac town, South-East of Bordeaux city.

Topography :

18 hectares steep hill south orientated, from level 20 to level 80
8 hectares top of the hill deep gravels, Vineyards entirely replanted between 2004 and 2009

Density : 5 500 vines / hectare.

Varietals :

Merlot 58%, Cabernet Sauvignon 37%, Cabernet Franc 5%.

CULTURE

Soils : Vineyards worked entirely

Pruning :

Double Guyot method, leaf thinning, green harvesting.

Harvest :

100% manual harvesting in small baskets, vibrating sorting table.

VINIFICATION

Wine maturation :

Destemming, gentle extraction, slow fermentation (30 days) in thermo-regulated vats and partial aging in oak barrels (50%) for 16 months.

AWARDS

Gold Medal Concours Général Agricole Paris 2013
Silver Medal Concours Bordeaux vins Aquitaine 2014
Bronze Medal Decanter World Wine Awards 2014
Bronze Medal Decanter ASIA Wine Awards 2014

87/100 wine SPECTATOR

The crushed plum and black cherry fruit is laced with a tobacco leaf edge. Peper and toast accents frame the finish. Drink now through 2015. 6 800 crates produced. JM

86/100 wine ENTHUSIAST (Roger Voss)

This wine is very juicy with fruit, but also exhibits a strong mineral element that adds texture and tightness. With acidity prominent, it seems to be a wine that will always be taut and firm

86/100 Gold Medal Gilbert & Gaillard

Beautiful deep garnet, ruby tints. Expressive nose driven by ripe red and black fruits with a toast touch. Suave attack, supple palate with polished tannins and beautiful fruit presence. Powerful, well-balanced and delicious. A seductive wine, ready to drink now.