



CARAT
DE
CHATEAU RÉAUT



JAMES SUCKLING 91/100

« A minerally red with berry and cherry character as well as crushedstone understones. A beautiful silky structure. Very well. »

DECANTER 91/100

« The top cuvée of the Réaut estate, located on good south-facing gravel and limestone slopes in Cadillac. This has a luscious, finessed quality to the fruit. »

GAULT & MILLAU: 15-17/20

« Some volume, a little creamy and mellow, some roundness and tannins absolutely magnificent. A discovery ! »

Vintage 2016

CARAT, A GRAND VIN DE BORDEAUX

Produced at and by Château Réaut. The wine estate was entirely replanted in a **Grand Cru approach** by its former owner, the famous Champagne house ROEDERER.

Under the initiative of Yannick Evenou in 2012, a group of friends from Bordeaux and Burgundy bought over the estate. Since then more than 600 private investors from all over the world have joined them to live their dreams of becoming vineyard owners. Together they helped to make great wines on a great terroir. **CARAT** is the crown jewel.

Wine Consultant: Michel Rolland

Geography: The vineyard is located in Rions, South East of Bordeaux and 4km from the medieval town of Cadillac. Sitting on the East bank of the Garonne River, the lifeline of some of the greatest wines in the world, the vines are ideally planted on the steep hills descending towards the river and the limestone plateau.

Density: 5 600 vines per hectare, extracted from the best parcels of the 25 hectares of the estate.

Wines-making and Ageing: Carat's grapes are grown on and hand-picked from the best parcels of the estate. Only the best grapes from these parcels are selected for the wine-making. This is made possible by the massive investments made by the founding partners. The rare and unique wine-making process starts by what we call « **full vinification** » into the wooden barrels (no vats). It was then completed by a combination of Amphoras and Oak barrel ageing. **CARAT** is then gently extracted and given a moderate fermentation. Fining is carried out in a traditional and natural manner with fresh egg white. After **18 months of ageing**, the wine is then bottled in antique Bordeaux bottles.

Grapes: 80% Cabernet Sauvignon, 20% Merlot

Converting into High Environmental Value vineyard.

