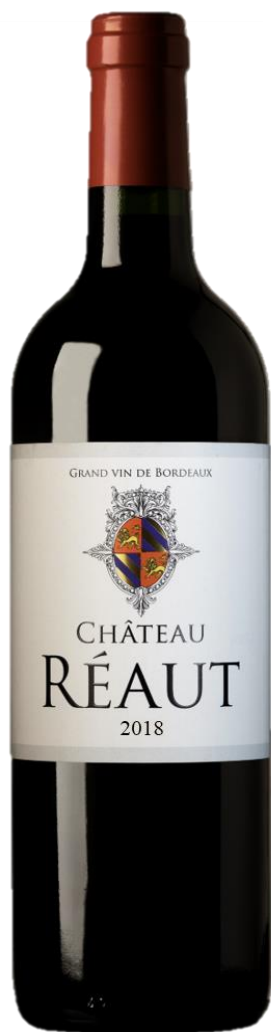




CHÂTEAU RÉAUT



Vintage 2018

Exceptionally located on a steep hill south oriented over the Garonne river and entirely replanted as Grand Cru by Maison ROEDERER Champagne, Château REAUT was purchased in 2012 by some friends from Bordeaux and Burgundy, under the impulse of Yannick Evenou.

More than 600 private investors from all over the world joined them to continue the initial project, proposing great quality wines with the value of sharing pleasure to produce and drink great wines.

MICHEL ROLLAND, the most famous wine consultant is involved in winemaking.

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, 100 meters of altitude, and 8 hectares top of the hill deep gravels, vineyards entirely replanted between 2004 and 2006

Density : 6 000 vines / hectare.

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

Soils : Vineyard worked entirely.

Pruning : Double Guyot method, leaf thinning, green harvesting.

Harvest : 100% manual harvesting in small baskets.

Wine Making : Destemming, gentle extraction, slow fermentation (30 days).

Ageing : 50% oak barrels, 50% Vat (16 months)

Property in high environmental conversion:



DECANTER 92/100 :

« This feels like a serious Reaut - inky with deep extraction and concentrated to the point that the ink spills over the fruit but this is successful delivering for the AOC and then some. Drinking Window 2022 – 2036 ».

YVES BECK 90-92/100

« Purplish purple. The bouquet of Reaut reveals itself slowly. He is first shut up on him and needs aeration. After a few minutes it is more expressive and I note notes of black berries such as blueberries, a chalky side and a touch of graphite. At the palate the wine is fond and balanced. Juicy and fruity character, beautiful tannic presence and lingering finish.»

JAMES SUCKLING 90-91/100

« Round and juicy tannins give attractive texture to the ripe and delicious fruit in this young red. Solid finish ».

