



CHÂTEAU
RÉAUT

Vintage 2020

Rosé de pressurage 100% Cabernet

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.

Grape Variety : 100% CABERNET
Cabernet Franc 50%, Cabernet Sauvignon 50%

Wine-making :

- Total destemming
- Direct cold pressing
- Raised on fine lees
- Regulated fermentation temperature (17 to 18 degrees)

A pretty shining robe with grey salmon shades, a really bright shine and clear.

The nose is affordable, gourmet and it recall us a basket of small redberries, blackcurrant and cherry flavors. It's also possible to perceive some notes of pink grapefruit.

In mouth, we are absolutely surprise of the sweetness of the wine. The attack is full, fresh and spruce, this give us some slightly acid redberries and citrus aromas. In the evolution, we have a good presence with a fine material which is follow by a slightly acid freshness aspect which give to the wine a surprising level of lightness.

The expression of the wine is clear, apparent and fleshy, not to complex, but with a really fruity aromas presence

