

L'ANGE DE RIPEAU

SAINT EMILION GRAND CRU - 2021



TASTING NOTES

Deep ruby wine with a nice maturity. The nose is complex and powerful with notes of red and black Fruits (cherry, blackberry, blackcurrant) and Spices(vanilla, pepper, coffee). The mouth is rich, ample with well-structured tannins. The finish is long and balanced.



SOIL

16,1 hectares
Gravelly sand on the surface, and clay-ferrous soil under the ground



BLEND - GRAPE VARIETIES

Merlot 65% , Cabernet Sauvignon 5%,
Cabernet Franc 30%



WINEMAKING

Alcoholic fermentation at low temperatures in order to preserve the freshness of the fruit, in stainless steal tanks.



ALCOHOLIC DEGREE

13,5% vol.



PRESENTATION

The vineyard of Château Ripeau, Cru Classé of Saint Emilion since 1955, has more than 16 hectares. Its neighbours are Château Cheval Blanc, Figeac, La Dominique, Jean Faure and Corbin. It is located in the heart of the vines, on the upper point of Saint Emilion, next to Pomerol appellation. Owned by the Gregoire family since 2015, the estate is run today by Cyrille Gregoire, his wife Peggy and their two children.