



création
lambert
CRÉATION GRAPHIQUET IMPRESSION
05 53 81 02 60 - www.chateau-la-rayre.com



CUVEE: CHATEAU LA RAYRE « PREMIER VIN »

APPELLATION: AOC MONBAZILLAC

GRAPE VARIETIES: Merlot 60%, Cabernet Sauvignon 40%

VINIFICATION: Traditional working of the vine, picked very ripe and affected by Noble Rot through successive sortings, vertical pressing, fermentation in new barrels and aged for 12 months.

TERROIR: Predominantly limestone slopes south of Monbazillac, Ancient vines +50 years old.

TASTING NOTES/STORAGE: Frank and brilliant golden yellow robe. The nose with notes of fresh fruit such as apricot blend with a touch of vanilla. In a round and woody palate, an aftertaste of ripe fruits and a touch of vivacity make a highly agreeable finish. To be drunk as an aperitif and with foie gras. Wine that can be kept for 5 to 10 years

CHATEAU

LA RAYRE

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