



Owners : GRÉGOIRE family

Operations manager - Winemaker : Julien SALLES

Consultant Oenologist : Claude Gros

Appellation : AOC Saint Emilion Grand Cru

Grape varieties : 65 % Merlot, 30 % Cabernet Franc, 5 % Cabernet Sauvignon

Area : 16.1 hectares (39 acres)

Soils : Slightly gravelly sand on the surface and clayey-ferrous vein in the subsoil

Average age of the vines : 35 years

THE 2017 VINTAGE IN THE VINEYARDS

Blend : 70 % Merlot
15 % Cabernet Franc, 15% Cabernet Sauvignon

Harvest : Manual in perforated crates
Merlot : 21st September

Cabernet Franc : 23rd September
Cabernet Sauvignon : 23rd September

THE 2017 VINTAGE AT THE CELLAR

Vinification : Alcoholic fermentation at low temperature to preserve the freshness of the fruit
-Complete vinification in 600-liters casks for the Cabernet Franc and the Cabernet Sauvignon
-In stainless steel inverted conical tanks for the Merlot
Barrels selection : Quality and heating adapted according to the typicity of each batch
Malolactic fermentation and aging : 100% in new barrels
Yield and estimated production : 25 Hl/ha for 5000 bottles

- 2017 VINTAGE -

« A DEMONSTRATIVE VINTAGE, RICH IN EMOTION »

The 2017 vintage underwent the fortunately infrequent, but nevertheless serious weather phenomenon of spring frosts. At Château Ripeau only 1.5 hectares (3.7 acres) of vines escaped the natural catastrophe. Favourable conditions during the growth season and special attention to feeding the vines made it possible to bring out the amazing potential of our Cabernet Sauvignon. The Merlot and Cabernet Franc, which have been fundamental to the very identity of Château Ripeau in previous vintages, also expressed their worth. Leaf removal was carried out on the east-facing flank of the vine rows to protect the fruit from any possible sunburn. The small population of grapevine moths was fully controlled by mating disruption techniques. The heavy rainfall in September had very little impact thanks to the drainage systems installed during 2016. By managing the flow of rainwater better, we were able to reach satisfactory ripeness.

- ALSO IN 2017 -

In 2017, we were able to strengthen our environmental commitment by setting up an innovative protection programme for the whole vineyard, involving a clean, modern treatment that stimulates the vine's natural defences with no other impact on the environment or people's health. The use of biostimulants, biotonic products and copper in oligo-nutrient form make our wines totally residue-free.

Refurbishment of all the buildings that began in 2016 continues. The new offices and the "Ripeau Tower" are finished. The reception hall, which will be used for events, will soon be operational. The new wine production facility will be completely ready for the next winemaking season, when Château Ripeau wines will be made in conditions optimised for the needs of each vineyard plot.