



TOUR DE  
RIPEAU  
SAINT-ÉMILION GRAND CRU

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FAMILLE GREGOIRE



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 of the vines : 35 years

THE 2017 VINTAGE  
IN THE VINEYARD

Blend : 65 % Merlot  
15 % Cabernet Sauvignon  
20 % Cabernet Franc  
Harvest : Manual  
Merlot : 20<sup>th</sup> September  
Cabernet Franc : 22<sup>nd</sup> September  
Cabernet Sauvignon : 22<sup>nd</sup> September

THE 2017 VINTAGE  
AT THE CELLAR

Vinification : Alcoholic fermentation at low  
temperature to preserve the freshness of the fruit  
Barrels selection : Quality and heating adapted  
according to the typicity of each batch  
Malolactic fermentation and aging :  
50% in new barrels 50% in stainless steel vats  
Yield and estimated production :  
27 hl/ha for 7000 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.