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ACT

THE HISTORY OF A GRAND CRU CLASSÉ BECOMES PART OF THE FAMILY

Château Ripeau has been a Saint-Emilion Cru Classé since 1955. Its vineyard consists of a single plot covering more than 16 hectares (40 acres). Its prestigious neighbours include Châteaux Cheval Blanc, Figeac, La Dominique, Jean Faure and Corbin. The estate is located in the middle of the vines on the plateau, north west of Saint-Emilion, close to the Pomerol appellation. The chateau and its outbuildings are surrounded by a listed 1.5-hectare (3.7-acre) park. The Grégoire family decided to invest here in 2015, and Cyrille Grégoire lives in the chateau with his wife Peggy and their two children.

VENTE

AU TRIBUNAL CIVIL DE LIBOURNE (GIRONDE)
EN DEUX LOTS, SUR LICITATION
Et pour cause de minorité, avec admission des étrangers aux Enchères

1^o DU DOMAINE DE

RIPEAU

Situé dans la commune de Saint-Emilion, arrondissement de Libourne (Gironde).

Crû classé **CHATEAU RIPEAU**, médaillé aux expositions d'Angoulême, Paris
1878 Vienne (Autriche).

*D'une superficie, en un seul tenant, de 21 hect. 70 a. 80 cent. dont 17 hect. de
jeunes vignes en plein rapport. — Revenu net moyen : 20,000 fr.*

MISE A PRIX : 100,000 FR.

DO D'UN VASTE CHAI

Fontaines, n° 25.

CHÂTEAU RIPEAU OVER THE CENTURIES

The first reference to the Ripeau hamlet feature on a map by Pierre de Belleyne published in 1785, but its beginnings date back several centuries before this.

The estate appears to have come into existence in the 13th century and became independent when the Corbin seignory was dismantled during the French Revolution.

One important historic event took place in 1868, when the Ripeau estate was cited in Edouard Féret's exhaustive review of Bordeaux wines. The property was owned at that time by a certain Victorin Pailhas, a wine merchant, banker and Libourne town councillor. In 1874, his heirs sold the estate to two landscape designers, Denis and Eugène Bühler, who drew up plans for over a hundred private and public parks and gardens in France.

The two brothers then refurbished and enhanced the chateau gardens. Shortly afterwards in the 1880's, Eugène Bühler was commissioned to design the Parc Bordelais, the largest park in Bordeaux.

After 1908, the Bühler family sold Château Ripeau to Raoul Gunsbourg, the director of the Monaco Opera, who sold the property again in 1917.

At this point, the estate became the property of the de Wilde family. Marcel Loubat, Françoise de Wilde's great-grandfather and brother of Edmonde Loubat, who owned Château Pétrus, took over Ripeau and it began its ascent to greatness.

In January 2015, the estate was acquired by the Grégoire family.

THE GRÉGOIRE FAMILY'S ROOTS IN VINES

The Grégoire family history originated in the Charentes winegrowing community. Their grandfather, who was at the origine a blacksmith and farrier, and their father, began by making small vineyard equipment together, until becoming world leader in the harvesting machine.

These two men passed down to Cyril and Nicolas, owners of Château Ripeau, the passion for the vine. Together, they have defined a family entrepreneurial spirit with characteristic audacity and an attachment to work well done.



“ THE BLACKSMITH,
NOW THE EMBLEM OF OUR CHATEAU,
HONOURS THE BOLD TENACITY
THAT HAS SHAPED OUR FAMILY
AND FORGED OUR DESTINY ”

From forge to vine

Cyrille and Nicolas Grégoire's family memories begin at their grandfather Edmond's forge.

With the support of his wife Jeanne-Marie and James his son, Edmond, a blacksmith by trade, designed and developed small vineyard equipment: row unearthing ploughs and vine trimmers.

Their business flourished quickly and the family invested in a building in Cognac, where they could manufacture their machines. *Etablissements Grégoire* was born...

When Edmond died, his son took over with his wife Monique and together through sheer tenacity and invention, the small family business grew into the leading world manufacturer of grape harvesters.



OPPOSITE / The *Etablissements Grégoire* building

ABOVE / Château Ripeau capsule

Two sons
with their own personalities,
but a shared passion

James Grégoire passed his passion for vines on to his two sons, Cyrille and Nicolas. They both naturally chose wine-related professions some years later.

The elder, Cyrille, spent a few years working on a wine estate in the Chinon area, then in 1995 took over Château Bois Noir a Bordeaux Supérieur wine. At just 24 years of age, he was already making his first wines.

Nicolas, spent some years working alongside his father in the grape harvester business and also acquired a wine property in 2002 - Château Puyard, a Blaye Côtes de Bordeaux wine.

The brothers, fired by their passion, audacity and generosity, constantly sought to display their father's and grandfather's family values through their wines.

Having sold the family business, their father, James, bought Château de La Rivière in the Fronsac appellation area. James and his wife fell in love with the property and managed it and reorganised it over a ten-year period.

In 2013, having sold the estate the previous day, James Grégoire was killed in a tragic accident. He was not able to enjoy his sons' acquisition of Château Ripeau.

Encouraged by their mother, their wives and their children, the two brothers see the acquisition as a way to pursue their father's ambitions and sustain their family values.



“OUR FATHER WAS A PASSIONATE MAN WITH A DRIVING ENTREPRENEURIAL SPIRIT, WHICH SHAPED HIS LIFE: HE WAS ALWAYS FINDING NEW CHALLENGES. THERE IS NO DOUBT THAT HE WOULD HAVE ENCOURAGED US TO EMBARK ON THIS NEW AVENTURE, BECAUSE HE SECRETLY HOPED THAT ONE DAY HE WOULD BE ABLE TO BUY A SAINT-EMILION GRAND CRU CLASSÉ.”

THE MAGNIFICENT PROMISE

■
As soon as they arrived, Cyrille and Nicolas Grégoire got down to work on restructuring Château Ripeau's vineyard.

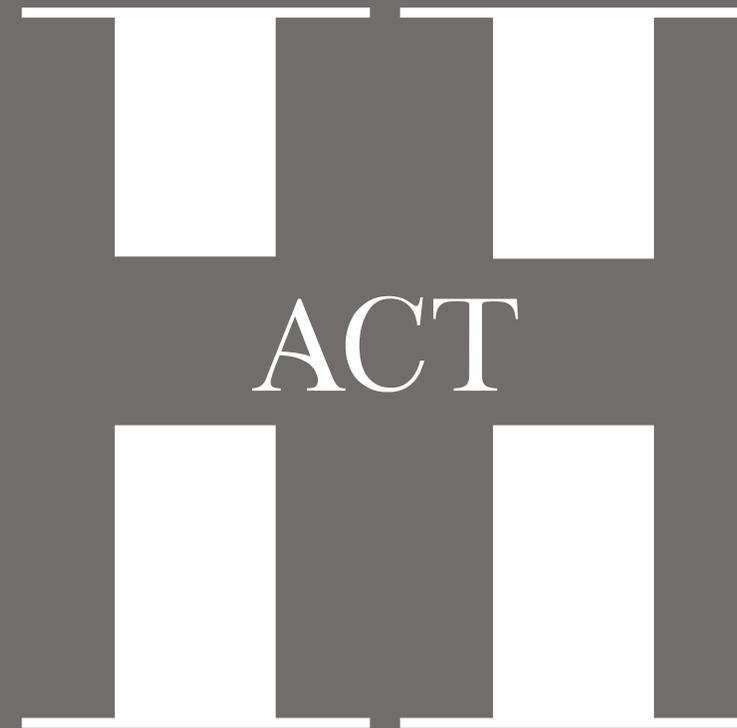
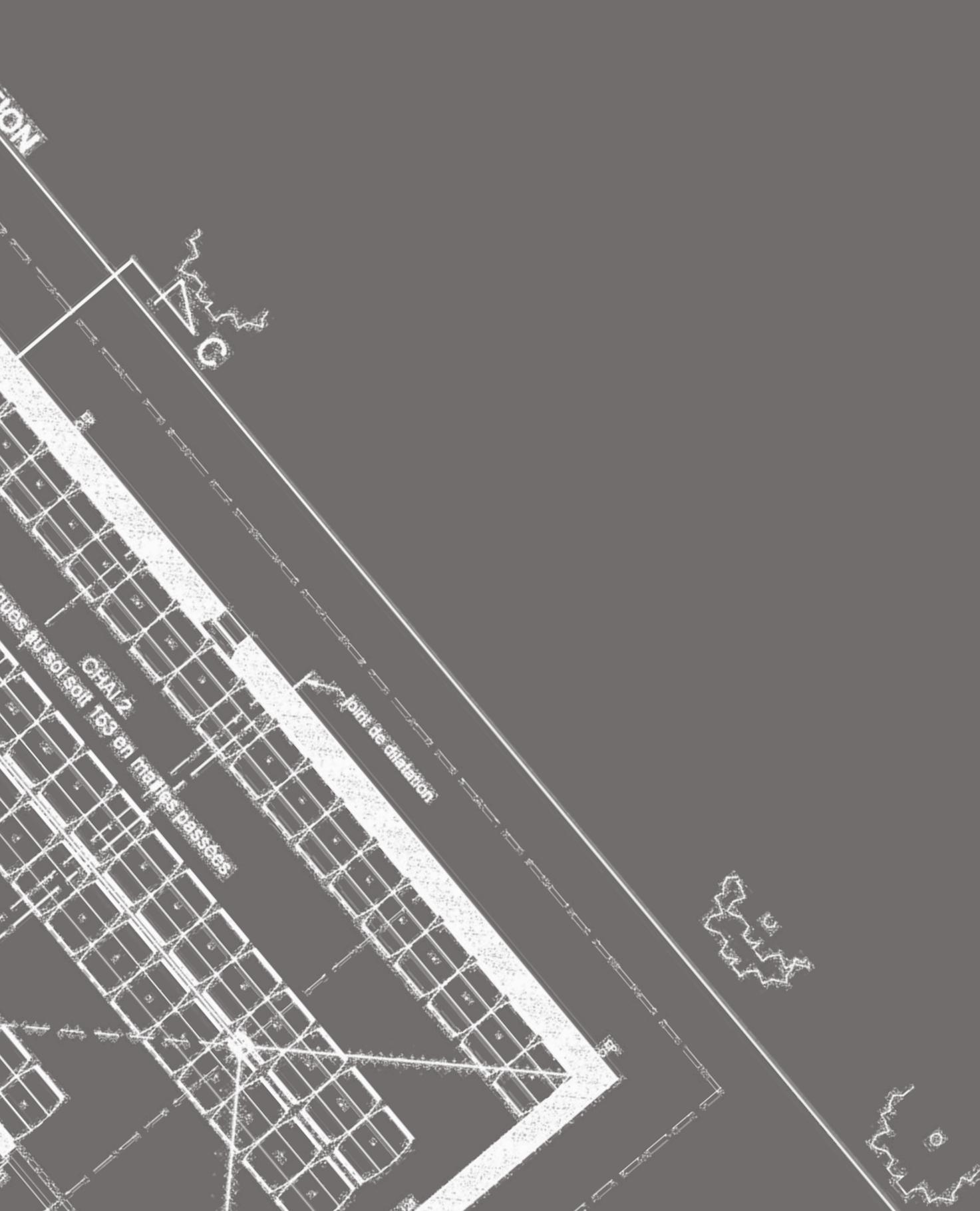
"With some big names as neighbours, such as Cheval Blanc and Figeac, we had an initial idea of the amazing potential in the terroir here", explain the brothers.

"But before diving in, we needed to take time to observe and understand what makes the terroir tick," adds Julien Salles.

So, the new owners decided to call in Géocarta, a specialist in high-resolution mapping of the shallow subsoil of estates. Resistivity tests were carried out over the whole estate, which by sending electrical charges in the ground make it possible to chart, square metre by square metre, the clay, water and pebble content, as well as the depth of the sub-soil.

The test results confirmed the outstanding potential of the terroir.

"So, we restructured the vineyard based on these findings to achieve perfect drainage of the different plots. With time, the vines will send their roots deeper down into the soil and really flourish, giving us what we need to achieve our ambition: to make Château Ripeau a great wine." precises Nicolas and Cyrille Grégoire.



THE AMBITION TO FORGE THE FUTURE OF CHÂTEAU RIPEAU

Making Château Ripeau a great wine is just doing justice to this amazing terroir, which is worthy of being one of the greatest. To achieve that ambition, we have built a new setting for Ripeau and done everything necessary to extract the magnificent promise from its soil.

LARGE PROJECTS AND TEAM AMBITION



The Grégoire family believes that Château Ripeau has the potential of producing great wine, but its amazing terroir is only one of its many assets.

Located at the highest point of the plateau, north-west of Saint-Emilion, the 20.5-hectare (50.7-acre) estate has a vineyard of 16.1 hectares (39.8 acres) in one single plot. The chateau and outhouses are in the middle, surrounded by listed gardens, which were refurbished and enhanced in 1874 by landscape architects Denis and Eugène Bühler.

Ideal for an alternative approach to vine cultivation that would make the greatest estates proud.

Ideal for complete renovation of all buildings to modernise the operational capabilities and welcome trade professionals and wine connoisseurs.

More than four years of work have taken place : from the restructuring of the vineyard (uprooting, drainage, planting, etc.) to the complete renovation of the building and the working tool, each detail has contributed to forge the metamorphosis of Chateau Ripeau



OPPOSITE/ The renovated tower

SOME FIGURES RELATING TO
THE WORK CARRIED OUT

THE WORKS LASTED **4** YEARS
1,525 DAYS SINCE THE FIRST STONE WAS LAID
121 WORKSITE MEETINGS
18 DIFFERENT TRADES ON SITE 5 DAYS OUT OF 7
15 WORKMEN ON THE ESTATE 5 DAYS OUT OF 7
7 BUILDINGS BUILT OR RESTORED

CYRILLE GRÉGOIRE

OWNER-WINEGROWER



PEGGY GRÉGOIRE

“ACTUALLY LIVING ON SITE IS THE ONLY WAY TO BE WHOLLY COMMITTED. I KEEP IMPROVING THE TECHNICAL ASPECTS AND MY ROLE CONSIST OF PROMOTING THE “NEW” RIPEAU IN FRANCE AND ABROAD.”

Cyrille Grégoire was barely 20 years old, when he fell in love with vines and wine. And the passion has never waned since he made his first wines at Château Bois Noir in 1995, a family property that he still looks after today.

He knows that promoting Château Ripeau will keep him busy, but this will not stop him from being in the vineyard and cellars.

“I need the contact and I will still be putting my hands into the fruit at harvest time, because I just like it.”

His wife Peggy manages the administrative and financial side of the business and also helps Cyril and Nicolas by following up on the renovation work on the estate’s buildings. She also oversees marketing and the relations with brokers and merchants.

NICOLAS GRÉGOIRE

OWNER-WINEGROWER



AURÉLIE GRÉGOIRE

“ WE WANT TO MAKE A WINE THAT HAS OUR STAMP ON IT, WHILE GIVING FULL EXPRESSION TO THIS OUTSTANDING TERROIR. ”

Before the Château Ripeau acquisition, Nicolas Grégoire managed his wine growing estate in the Blaye region for 14 years.

“By brother and his wife are in charge of the everyday things on the estate, but I back them up for all the key steps.”

He and his wife Aurélie take part in every major decision in the life of the Château, and are also responsible for its image and communications.

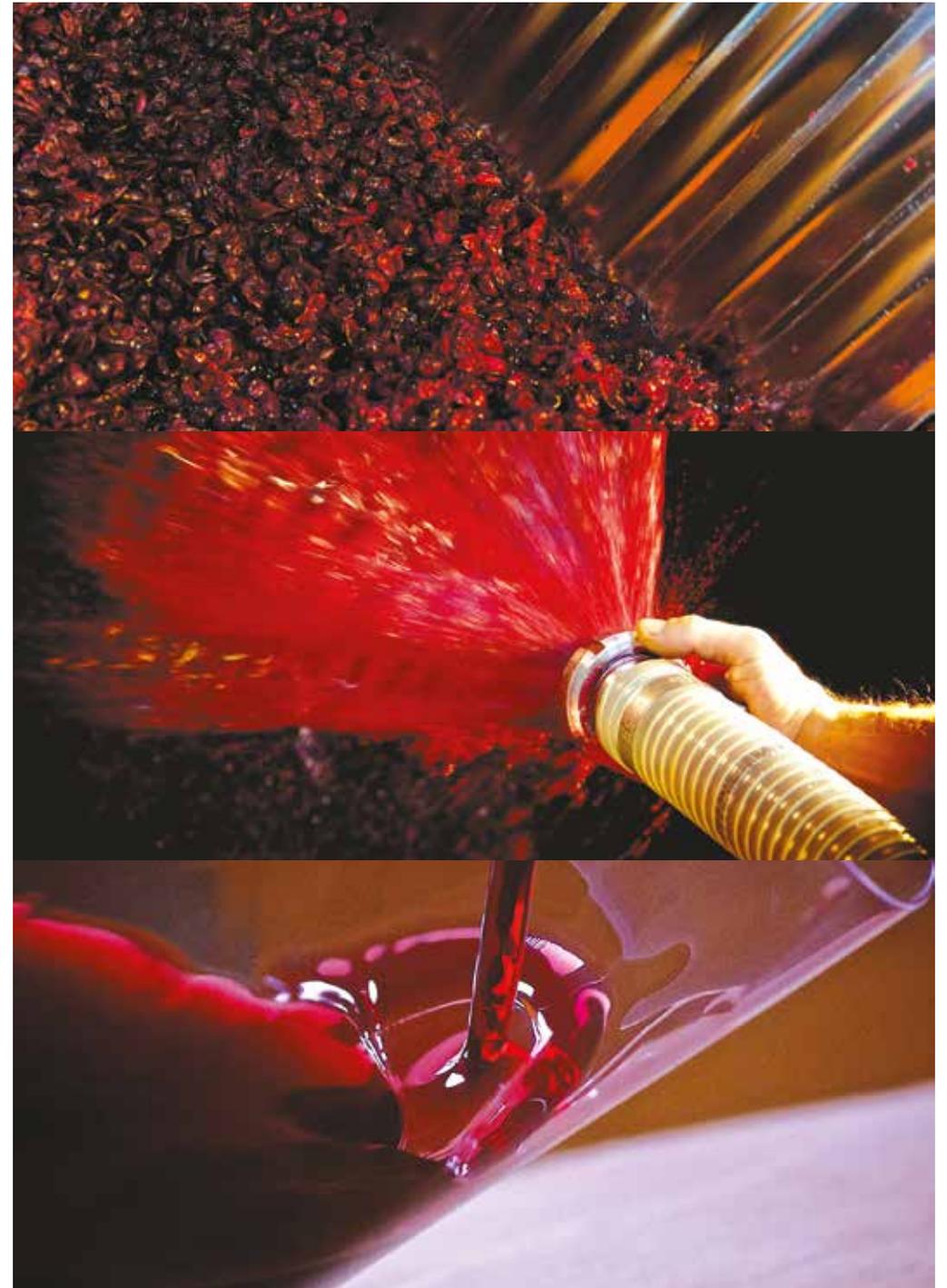
Nicolas also manages the harvest and winemaking.

CLAUDE GROS

CONSULTANT OENOLOGIST



Claude Gros has been a very close partner of the Grégoire family for many years. His experience and great expertise make him an essential resource in the “Ripeau adventure”.



A NEW GRAPHIC IDENTITY TO ASSERT FAMILY VALUES

Their values are an integral part of their wine, so Cyrille and Nicolas Grégoire chose to illustrate them on the Château Ripeau label.

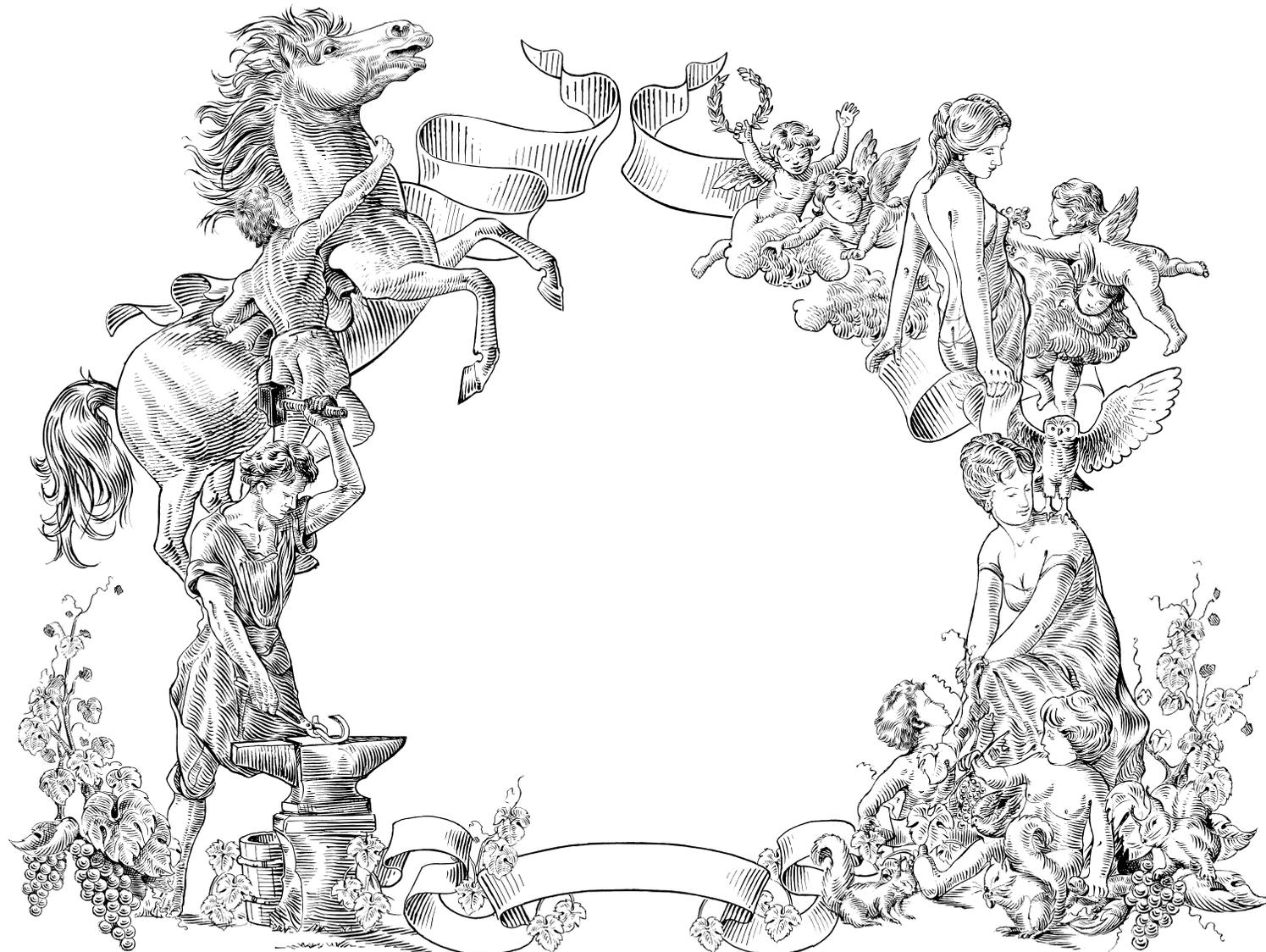
AUDACITY

The man controlling his rearing horse symbolises the audacity of our family. "In each generation, we have never given up on anything. We are very proud of this legacy."

TENACITY

In tribute to their farrier grandfather, the blacksmith becomes the emblem of the property. The craftsman's patience and tenacity forge the family's destiny.

Executed with pen and brush to resemble an engraving



BEAUTY

The woman symbolises beauty and sensuality in the widest sense. Feminine beauty is part of this, but it also covers the beauty of a vineyard, a job or a wine. "Beauty is like a muse that guides and inspires all our acts!"

FAMILY

A grandmother, mother or wife. A woman is also the guardian of a family's values. "The owl is in honour of our father, who was fascinated by these birds, and the squirrels are in recognition of the small inhabitants of the Château Ripeau park."

METICULOUS WORK IN THE VINES

Located next door to the greatest classed growths in the appellation area and close to Pomerol's prestigious mound, Château Ripeau has an exceptional terroir.

Resistivity testing revealed it and pits dug to verify the data in the maps confirmed it. The starting point for the systematic restructuring of the vineyard was a detailed understanding of this sandy gravel topsoil with its veins of iron-bearing clay below.



Vine removal, drainage and new planting

- 3.5 hectares (8.6 acres) have already been cleared of old vines and more than 33,000 young vines were planted during the summer of 2018, 60% of which were Merlot and 40% Cabernet Sauvignon. On these parcels that benefited from advanced drainage techniques, the vine density was increased to 9,625 vines per hectare by planting them at intervals of 80cm with 1m30 between the rows.

A clear return on these investments has been evident in the admirable vintages obtained since 2015.

- Thorough tilling and the installation of a drainage system around the plots in 2015 induced slight hydric stress, causing the vines to develop their root systems deeper into the soil. Drains between the rows help to control the irrigation of the vines in situ. The work resulted in two fine vintages in 2015 and 2016.

Additional techniques were implemented:

- Use of strictly organic soil conditioners derived from plant and/or animal ingredients to improve the structure and constituents of the earth.
- Remedial pruning to reinstate sap flows and optimise fruit distribution.
- The vine support systems were renewed and heightened to enhance leaf surfaces.



Protecting people and the environment

Environmental considerations are extremely important at Château Ripeau. The property was already converting to "organic agriculture", but Cyrille and Nicolas want to go further:

- No use of herbicides, made possible by careful tilling, partly with horses.
- No use of insecticides, made possible by implementing alternative methods, such as mating disruption.
- Installing a weather station on the property to gain more accuracy in deciding the best time to apply treatments.
- Optimising spraying equipment
- Adopting the Bordeaux Wine Board's environmental management system to gain ISO14001 certification.
- Significant capital expenditure in tilling equipment and high-clearance tractors.

“PROTECTING PEOPLE AND THEIR ENVIRONMENT IS AT THE HEART OF WHAT WE DO. CHÂTEAU RIPEAU DESERVES OUTSTANDING VINEYARD MANAGEMENT IN LINE WITH OUR CONVICTIONS AND AMBITIONS. TO MEET NATURE’S CHALLENGES WE CONTINUE TO ADAPT AND INVEST TO PROTECT OUR HARVESTS (FOR EXAMPLE WITH FROSTGUARD EQUIPMENT TO WARD OFF FROST DAMAGE).”

NICOLAS & CYRILLE GRÉGOIRE

NEW MODERN CELLARS TO ENHANCE PRECISION

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The overall reorganisation of Château Ripeau focused on a new building where the estate’s old cellars once stood, which now houses the vathouse and two barrel cellars. It was designed in minute detail to enhance efficiency, precision and comfort for the teams making our wines.



ABOVE / The new stainless steel vats of Château Ripeau.



ABOVE / The new vat house.



Functional beauty

To the left of the vat house are the barrel cellars with controlled temperature and humidity. In the middle there is glass-walled tasting area with views of the cellars and outside to the gardens.

Making each wine according to its individual needs

Small inverted truncated cone-shaped tanks with capacities of 7,200, 6,200 and 5,200 litres have been installed. Their shape fosters gentler, more delicate extraction, which preserves the aromas of the fruit better. Every tank is fitted with a double thermoregulation system enabling accurate control of all the stages in the winemaking process.

Barrels selected to suit each batch

Coopers and types of wood are meticulously selected so that the wines can reveal their natural characteristics in the barrel. The size and toast of the barrels, which are all new, are adapted to the requirements of each vintage and batch.

At all stages from harvesting to winemaking, the goal is to do everything possible to preserve the fruit and wines:

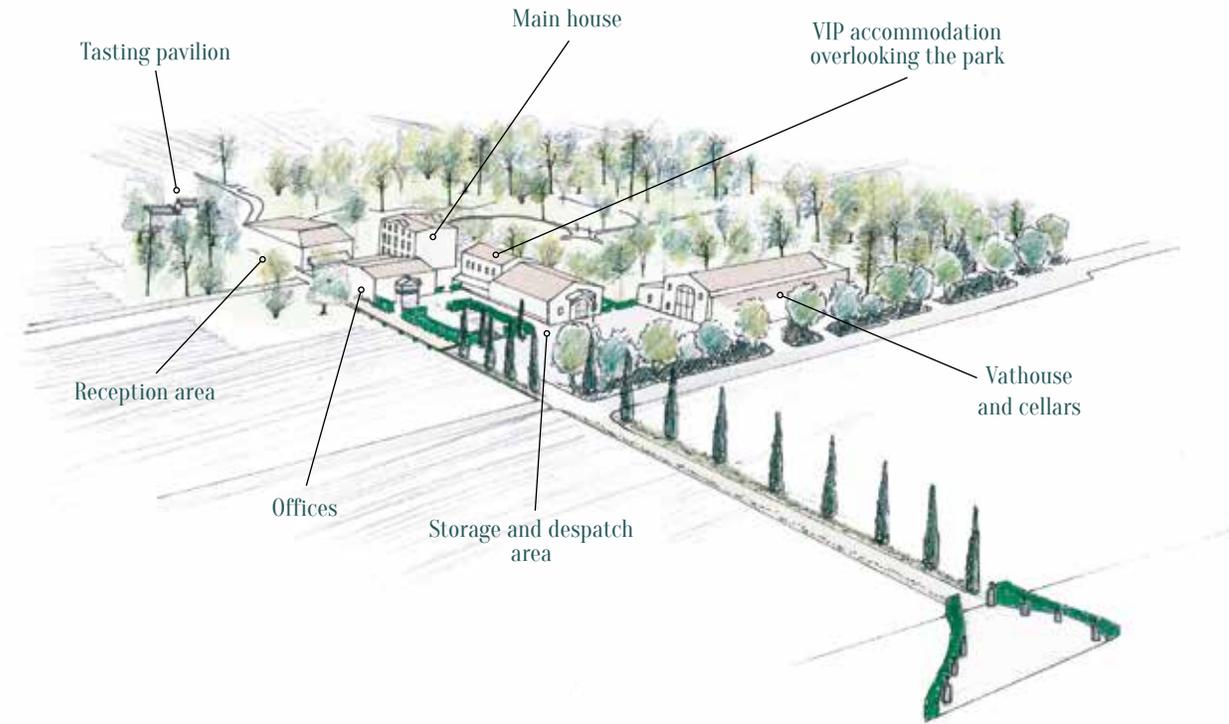
- Mechanical and human screening
- The fruit is transferred to the tanks relying on gravity only and crushed in an inert atmosphere.
- Twin-walled inverted truncated cone-shaped tanks with two sensors to ensure optimal temperature management
- Part of the wine is made in 600-litre barrels with individual temperature control.
- Two air-conditioned barrel cellars with humidity control, disinfection systems and air renewal
- Throughout the vat house and barrel cellars, CO2 measurement and automatic venting, a gas distribution network and automatic effluent management

A VENUE FOR RECEPTIONS AND SHARING



The Grégoire family defined a renovation project with architect Christophe Massie that recognises the value of the existing buildings. The purpose of the refurbishment was to create various living and work areas.

Available space is to be organised into different courtyards, rather like village squares, so that private areas are protected and the movements of different categories of persons are more fluid. The Château Ripeau team can work alongside visitors, while customers and trade professionals can also be hosted in specific tasting areas or accommodation.



Four tasting areas

On the estate, there are no less than four different tasting areas for customers and trade partners to enjoy:

- Inside a glass-walled room in the middle of the barrel cellars with a breath-taking view out to the listed park
- In the office area overlooking the old vintage cellar
- In the “smithy” inside the Tower with a panoramic view over the Ripeau vines
- Also in a reception room with a professional kitchen, opening out to the park. This room also contains a representative selection of cognacs, reminiscent of the Grégoire family’s roots in Cognac.

A key building in the architectural plan

is a tower with two floors in the northern part of the estate, which has been completely renovated. The owners decided to highlight the tower, which is unusual in Saint-Emilion, and transform it into a tasting pavilion.

The decision is motivated by the panoramic view from the pavilion, which clearly demonstrates the exclusive location of Château Ripeau in the middle of some of the greatest estates, such as Pétrus, Cheval-Blanc and Figeac.

From the top of its two patios, the extent of the work carried out on the Ripeau vineyard can also be witnessed: drainage, planting, the delimitation of the plots, etc. The pavilion is in fact conducive to learning and will house a wall-to-wall tasting room and Edmond Grégoire’s anvil in a setting designed to evoke the grandfather’s smithy.

A photograph of a park with many trees and sunlight filtering through the leaves. The sun is bright and creates a lens flare effect in the upper right quadrant. The trees are mostly green, with some showing signs of autumn. The ground is covered in grass and fallen leaves. The overall atmosphere is peaceful and natural.

The park

On the east side of the estate is a 1.5-hectare (3.7-acre) listed park, which was refurbished and enhanced at the end of the 19th century by the Bühler brothers., owners of Château Ripeau (1880- 1908).

The landscape project consists in reinforcing, mainly through new planting, the screen of trees, that surrounds the estate's buildings, while remaining true to its original composition and protecting its century-old trees.

Private areas are re-introduced inside the park, cut off from the chateau and the vines to form small, wild rural retreats.

In other places, avenues are cutting through, opening up views of the chateau and vines.



H ACT H

WINES

Humbly and methodically we seek to express all the potential of the Château Ripeau terroir in our wines. Our guiding principles are meticulous precision and preserving the aromas of the fruit.



ABOVE / New wood barrels

WINES ELEGANTLY MADE

Before every harvest, the fruit is systematically tasted in the vineyard and assigned to different batches. This makes it possible later in the vat house to perform tailor-made selections which enable unique wines to be crafted in each tank.

The grapes are picked by hand, then meticulously sorted. Mechanical and manual sorting is carried out in three steps.

Selections of fruit are vinified as a result of the choices made earlier in the vineyard, ensuring that the individual identity of each terroir is expressed. Inverted truncated cone-shaped tanks with small capacities of 7,200, 6,200 and 5,200 litres are used alongside 600-litre barrels for integral vinification.

Alcoholic fermentation takes place at low temperatures to protect the freshness and characteristic aromas of the fruit. The tanks' double thermoregulation system enables every step in the winemaking process to be optimised.

Barrels of different sizes ranging from 225 to 600 litres, lend precision to ageing. Coopers are chosen based on the requirements of each batch. Château Ripeau is aged in all new wood. The toast level is adapted to each batch.

The new vat house is equipped with small inverted cone-shaped tanks that enable meticulous winemaking. Each tank has a twin temperature control system to ensure precise, controlled vinification for each individual parcel, thereby enhancing the way Château Ripeau wines are made. Excellence right through to bottling: from our very first vintage in 2015, we have chosen to close our bottles with natural cork stoppers. Every cork is individually quality tested to ensure that strictly no bottle can have a corked taste, thereby guaranteeing optimal enjoyment.



CHÂTEAU RIPEAU

SAINT-EMILION GRAND CRU CLASSÉ



Owners: the Grégoire family
Consultant oenologist: Claude Gros
Appellation: Saint-Emilion Grand Cru Classé AOC
Grape varieties: 65% Merlot, 30% Cabernet Franc, 5% Cabernet Sauvignon
Terroir: slightly gravelly sand topsoil with veins of iron-bearing clay in the subsoil
Vineyard area: 16.1 hectares (39.8 acres)
Average age of the vines: 35 years

THE VINTAGE IN THE CELLAR

Blend: Merlot, Cabernet Franc
and Cabernet Sauvignon
Harvest: by hand using perforated crates

THE VINTAGE IN THE CELLAR

Vinification: alcoholic fermentation
at low temperatures to protect the freshness
of the fruit
Barrel selection: quality and toast adapted
to the characteristics of each batch
Malolactic fermentation and ageing:
all in new barrels



TOUR DE RIPEAU

SAINT-EMILION GRAND CRU



Owners: the Grégoire family
Consultant oenologist: Claude Gros
Appellation: Saint-Emilion Grand Cru AOC
Grape varieties: 65 % Merlot, 30 % Cabernet Franc, 5 % Cabernet Sauvignon
Terroir: slightly gravelly sand topsoil with veins of iron-bearing clay in the subsoil
Vineyard area: 16.1 hectares (39.8 acres)
Average age of the vines: 35 years

THE VINTAGE IN THE VINEYARD

Blend: Merlot,
Cabernet Sauvignon,
and Cabernet Franc
Harvest: by hand using perforated crates

THE VINTAGE IN THE CELLAR

Vinification: alcoholic fermentation at low
temperatures to protect the freshness of the fruit
Barrel selection: quality and toast adapted
to the characteristics of each batch
Malolactic fermentation in stainless steel vats
Ageing: half in new barrels, half in stainless
steel vats

TASTING NOTES

CHÂTEAU RIPEAU

VINTAGE 2015

JEFF LEVE - WINE CELLAR INSIDER 91-93/100

Le premier millésime des nouveaux propriétaires montre une jolie robe sombre, riche avec des tannins souples, doux, des fruits intenses et juteux et des arômes de pruneaux recouverts de chocolat en finale. Cela montre clairement une renaissance de la propriété.

JEB DUNNUCK 95+/100

Ce domaine, détenu et dirigé par la famille Gregoire, avec Julien Salles au poste de Directeur d'Exploitation, bénéficie d'investissements considérables et d'une rénovation profonde. Château Ripeau 2015 se compose de 90 % de merlot et de 10 % de cabernet franc et est élevé exclusivement en fûts de chêne neufs. Ce vin sublime à tout point de vue, dont le terroir est limitrophe de propriétés comme Cheval Blanc, La Conseillante et Figeac, ne devrait surprendre personne. De belles notes de crème de cassis, de myrtille, de chêne toasté, de retailles de crayon et d'épices asiatiques se dégagent du verre. Ce vin magnifique est corsé, concentré et complexe et présente une structure sous-jacente suffisamment solide pour être prêt à boire d'ici 3 à 4 ans. Ce domaine fait également appel au consultant Claude Gros. Cette propriété vaut le détour pour les lecteurs à la recherche d'une superstar montante. A boire entre 2021 et 2046.

JAMES SUCKLING 91-92/100

C'est très concentré et puissant avec des tannins mœlleux et un fruit intense. Le milieu de bouche est un peu creux mais devrait se construire gentiment.

NEAL MARTIN - THE WINE ADVOCATE 89-91/100

Ripeau 2015 est un assemblage de 90% de Merlot et 10% de Cabernet Franc qui ont été récoltés entre le 1^{er} et le 7 octobre et élevés 100% en barriques neuves. Le bouquet marque une amélioration par rapport aux millésimes antérieurs, avec un peu plus de raffinement et de précision, flirtant juste avec l'excès de maturité mais choisissant sagement de ne pas franchir la ligne. Le palais est de moyenne concentration, un peu mâché au début, mais il y a une belle profondeur et une finale propre et élégante.

VINTAGE 2016

NEAL MARTIN FOR THE WINE ADVOCATE 89-91/100

The 2016 Ripeau is a blend of 90% Merlot and 10% Cabernet Franc picked between 12-20 October and matured in 100% new oak. It has a hedonistic and decadent bouquet with exotic black cherry, crème de cassis and licorice scents that are lacking delineation and do not really articulate the growing season. The palate then turns volte face and is nicely structured with grainy tannin, a dash of spice and good definition on the finish. I suspect that the aromatics will gain more composure by the time of bottling. Drink 2021-2038.

TIM ATKINS 92/100

New to my report this year, this was one of the discoveries of the Saint-Émilion Grand Cru Classé tasting. Comparatively forward and approachable in style, it has silky smooth tannins, some chalky freshness, nuanced oak and a core of plum and bramble fruit. 2020-26.

JEB DUNNUCK - 94/100

Showing beautifully each of the three times I was able to taste it, the 2016 Château Ripeau reveals a ruby/purple color as well as a forward, fleshy style in its black fruits, tobacco, earth, and underbrush-scented aromas and flavors.

PIERRE CITERNE - RVF 16.5-17/20

Pour leur premier millésime, les frères Grégoire frappent fort. L'ambition est patente et les options techniques clairement définies. L'échantillon affiche beaucoup d'intensité et une fraîcheur de fruit remarquable (fermentation à basse température), cadrée par un élevage précis (100% bois neuf, barriques de tailles diverses et chauffées faibles).

SOMMELIERS INTERNATIONAL 5/5 TASTEVINS

Château Ripeau 2015 : une pépite rare, à découvrir et posséder de toute urgence. De la classe de la haute couture... Difficile de trouver mieux même chez les plus grands crus classés.

YVES BECK 91/100

Grenat riche. Jeune bouquet qui se développe lentement. Fragrances de myrtilles et menthe rafraichissante. Début agréable et compact. En bouche, le vin est corsé, racé et fruité. Les tanins sont ronds, bien intégrés et viennent avec la structure vivante qui sert d'épine dorsale. Un vin et un bien qui mérite le respect! 2022-2035

VINOUS (ANTONIO GALLONI) 88/100

The 2015 Ripeau is a powerful, intense wine. I had hoped the formidable tannins would soften a bit during the wine's aging, but that hasn't exactly happened. Even so, the 2015 has a good bit of depth and complexity. Plum, lavender, licorice and spice infuse this potent, if not especially refined, Saint-Émilion.

JANCIS ROBINSON 15/20

Lightly dusty nose - rather unusual in Saint-Émilion. Very sweet start and then awkward rasping tannins.

DECANTER (JAMES LAWTHOR) 85/100

Under new ownership so still a work in progress. Juicy fruit but marked by the extraction. Chewy and dry on the finish.

Medium to full-bodied, supple and rounded on the palate, with a charming, satisfying profile, drink it any time over the coming 15-20 years. Owned by the Grégoire family, with the talented and passionate Julien Salles and Claude Gros making the wine, this estate continues to raise the bar, and the best is yet to come. The 2016 is 90% Merlot and 10% Cabernet Franc, harvested between October 12th and October 22nd, all aged 18 months in new oak.

YVES BECK 91-92/100

Robe pourpre violacé. Bouquet de bonne intensité révélant des notes de fruits confits et d'épices. À l'aération je relève également des notes de craies et de fruits noirs. Attaque suave et minérale. Le corps est marqué par une structure vive, dure et chaleureuse en finale. Tannins serrés qui ont la matière pour tenir tête à l'acidité. Un vin séduisant, qui assume bien cet état de fait, car il sait se montrer convaincant de par sa fraîcheur et sa tension. Drink 2022-2041.

LISA PERROTI BROWN - WINE ADVOCATE 91+/100

Blended of 90% Merlot and 10% Cabernet Franc, the 2016 Ripeau has a deep garnet-purple color and nose of blackberry pie, dried herbs and earth with savory notions of beef drippings, charcuterie and wood smoke. The palate is medium to full-bodied, firm and grainy with a solid core of muscular fruit and very good length. About 2916 cases produced.

ANTONIO GALLONI - VINOUS 88-91/100

The 2016 Ripeau, 90% Merlot and 10% Cabernet Franc, shows great power and density. The wine exudes richness in its deep blue/purplish-hued fruit, and the 100% new French oak adds to the opulent, full-throttle feel. Overall, the 2016 is a big wine with quite a bit of potential. Claude Gros is the consulting winemaker.

JANE ANSON 90/100

Bright and firm fruits, very much on the intense fruit register, but with excellent balance and elongated tannins. Drink 2027-2050

ANTONIO GALLONI - VINOUS 93/100

The 2016 Ripeau exudes darkness, power and intensity. Succulent black cherry, plum, bittersweet chocolate, new leather, grilled herbs, licorice and cloves all build in the glass. Racy and flamboyant to the core, the 2016 has much to offer, including tremendous early appeal. This is a gorgeous wine in every way.

YVES BECK 92/100

90% Merlot, 10% Cabernet Franc
Les propriétaires de Ripeau, la famille Grégoire ainsi que le directeur d'exploitation, Julien Salles, ont des ambitions, ceci se ressent au fil des dégustations de Ripeau. Il me semble que l'on revient aux sources et que l'on met en valeur ce grand terroir de Saint-Émilion. Le bouquet est intensément fruité et complexe. J'y relève des baies noires, des pruneaux, du bois de réglisse, un peu de craie ainsi que des griottes. Attaque friande et délicate. Au palais, le vin se distingue par sa finesse et par sa structure. Cette dernière est juteuse, un peu racée et soutient idéalement le fruit. Les tannins se révèlent lentement en fin de bouche et gagnent en intensité au fil des secondes. Je salue cette manière de mettre un vin de Saint-Émilion avec autant d'élégance et de subtilité en avant. Bravo. 2022-2038.

JONATHAN CHOUKROUN CHICHEPORTICHE VERT DE VIN 94/100 - 16,75+

The nose is fruity, elegant and offers a small freshness/

VINTAGE 2017

JEB DUNNUCK - WWW.JEBDUNNUCK.COM

93-95/100

A rocking effort, the 2017 Château Ripeau gives up loads of crème de cassis, chocolate, graphite, and hints of spice. It's ripe, opulent and seamless, with sweet, silky tannin. A blend 70% Merlot, 15% Cabernet Sauvignon and 15% Cabernet Franc that was partially vinified in barrel and is still aging in 100% new French oak, it should drink nicely with short-term cellaring and cruise for a decade or more..

power. It reveals notes of blackberry, cassis and small notes of flowers (iris, violets) associated with touches of wild strawberry, red berries, crunchy blueberry as well as hints of liquorice, caramelization, gray pepper and a very discreet toasted hint, spices and racy minerality. The palate is fruity, well-balanced and offers a small acidulous frame, minerality, suavity, a good "guideline" as well as generosity. On the palate this wine expresses notes of blackberry and ripe/fleshy raspberry associated with small touches of juicy wild black fruits, juicy redcurrants as well as slight /discreet hints of flowers, caramelization, almond, discreet toasted hints and tonka bean/sweet spices. Tannins are fine, firm and a bit grainy. Good length. Small chew on the finish. These are an imperceptible hint of iris and a discreet hint of tonka bean on the persistence. Good persistence. This wine needs to be put in carafe (2020+).

JANE ANSON 92/100

The second year under ownership of the Gregoire family, and definitely one to watch. This has real personality - tight with high acidity that reflects its youth - but it's brimming with cassis fruits, liquorice root and sweet spices. An enjoyable wine, matured in 100% new oak, in a mix of 225l and larger-sized casks. 35 hl/ha yield. Drinking window 2024-2040.

JANCIS ROBINSON 16.5+/20

Very distinctive, sweet and relaxed. Settled and rich but not excessively sweet. Slightly reminiscent of Terre Roteboeuf. Good meat extract stuff with real length. Drink 2024-2038

JEFF LEVE FOR THE WINE CELLAR INSIDER 91/100

Dark in color, this wine offers floral, dark berry, licorice, smoke, chocolate and sweet cherries. Round, fleshy, forward and fresh, the wine was produced from blending 90% Merlot and 10% Cabernet Franc.

PIERRE CITERNE POUR LA RVF 16-17/20

Issu d'une vinification très spécifique (fermentation à basse température), il persiste dans la voie ambitieuse initiée par le 2015. Un fruit particulièrement dense, encore primaire, qui nourrit une structure puissante mais déjà déliée, d'une grande cohérence.

JAMES SUCKLING 92/100

Attractive ripe dark-plum and raspberry coulis here with a palate that offers an array of smoothly rendered tannins and a sleekly arrayed finish. Try from 2022.

YVES BECK - WWW.YVESBECK.WINE.COM

92-93/100

Pourpre violacé. Bouquet filigrane, élégant, révélant subtilement son élevage avec des notes fumées. Notes de menthe, de baies noires et de truffes. Attaque savoureuse, suave où je retrouve les notes fumées. Le corps est crémeux, charmant et doté d'une structure rafraichissante. Les tannins sont bien intégrés et assurent les arrières avec la structure. Un vin à la finale expressive, vive et au caractère charmant. Le côté suave est bien encerclé par la tension qui équilibre.

JONATHAN CHICHEPORTICHE - VERT DE VIN

92-93/100 - 16.25/20

Le nez est fruité, élégant et offre de la concentration, un joli grain, une certaine délicatesse ainsi qu'une jolie densité. On y retrouve des notes de fraise charnue, de cassis, de framboise et plus légèrement de baies rouges sauvages mûres associées à de fines touches d'épices, à une pointe de poivre de Sichuan, de fleurs/iris ainsi qu'à une très discrète pointe de toasté/boisé et de fève tonka/cacao. La bouche est fruitée, équilibrée, précise, racée et offre une jolie définition, de la délicatesse, de la finesse, une bonne structure, une trame acide, une bonne finesse du grain, de la suavité ainsi qu'une certaine densité. En bouche ce vin exprime des notes de fraise charnue, de framboise sauvage charnue et plus légèrement de cassis mûr/écrasé associées à de fines touches de petites baies sauvages, de boisé, d'épices ainsi qu'à de discrètes touches de cacao, de thé noir, de poivre de Cuben, à une imperceptible pointe de fleurs et de tabac blond. Les tannins sont fins et bien menés. Bonne longueur. De la gourmandise en fin de bouche/persistance. Présence d'une imperceptible pointe d'amande fraîche sur la persistance.

JEFF LEVE - THE WINE CELLAR INSIDER

92/100

Showing intense color, the wine pops with layers of fleshy, soft, dark plums, damp licorice and creamy tannins. There is body and richness here with loads of deep, concentrated fruit in the finish. The new owners are spending with no end in sight to make the best wine possible here. This is a property to watch.

ADRIAN VAN VELSON - WINE BLOG 93/100

Profondeur, nez noble, fruits noirs, des masses de mûres, de la fumée, des herbes, du bacon avec plus d'air et de la Tourbe, des épices, de réglisse, très complexe. Attaque puissante et riche de fruits noirs, beaucoup de mûres et de cassis et de cerise noire, corps, tanins distinctifs, très fin, structuré et équipé d'une excellente acidité, dense et avec un très fort milieu de bouche épice, la finition d'excellente longueur. Très réussie, doit mûrir, a de très bonnes réserves. 2023-2036.

ANTONIO GALLONI - VINOUS 90-93/100

The 2017 Ripeau is a rich, explosive wine. An infusion of blueberry jam, chocolate, spice, new leather and grilled herbs gives the 2017 its distinctive personality and character. Frost decimated yields to just 4,000 bottles from 12 hectares of vineyards, which is to say a reduction of around 90%. Tasted two times.

NEAL MARTIN - VINOUS 88-90/100

The 2017 Ripeau was 80% damaged by the frost this year and as such, not second generation fruit was used. It matured in 100% new oak, 600 liters barrels for Cabernets. It has quite a rich bouquet with heady black-berry and crushed strawberry fruit, touches of crème de cassis and iodine. The palate is medium bodied with ripe tannin, crisp acidity, quite dense and structured although the new oak speaks over the terroir towards the finish. I would be interested to revisit this after bottling, although I suspect it will need three or four years to absorb the wood.

JANCIS ROBINSON 16.5+/20

Intense dark crimson. Savoury graphite freshness. The Cabernets show beautifully in the fresh, juicy black fruit and the definite but super-fine tannins. Long, cool finish with sustained fruit.

JANE ANSON - DECANTER 91/100

«This has good purity of flavour, very much on the black fruits side with cassis and bilberry. The austerity of the vintage is well-handled, even if it is clear that the fruit is on the fresh side. It opens extremely well in the glass, the silky texture and softness of the tannins becoming more evident. The vines for Ripeau are in a single stretch around the château, with trees in places offering protection from frost - despite this, 80% was affected. Second generation fruit was only used for the second wine, so there's just a very small amount of the grand vin this year : 4,500 bottles from 1.5 ha of vines unaffected by the frost. As a result, the blend is a little different this year, using a slightly higher percentage of Cabernets Sauvignon and Franc. The Grégoire family, owners of this property since 2015, have really started to focus on quality here, and they are so happy with the result in 2017 that they hope to use a similar blend in the future. The key for winemaker Julien Salles was to keep the temperature very low during the fermentation, not going above 22°C. The wine is aged in barrels ranging from 225 L. up to Stockinger casks, all 100% new oak that marks the finish without swamping it. 3.5pH. Drinking window 2024 - 2036».

JAMES SUCKLING 90-91/100

This is a solid and dense red with dark-berry and -plum character, round and polished tannins and a juicy finish. Nicely done for the vintage.

YOHAN CASTAING - TERRE DE VINS 90/100

Un nez de fruit noir cuit, légèrement toasté-torréfié, cède la place à une bouche riche, ample voire grasse, assez concentrée, avec des tanins un peu grillés. Un style plutôt gourmand qui aura ses adeptes.

BETTANE & DESSEAUVE 14.5/20

RVF 14.5-15.5/20

Le vin de la famille Grégoire continue à affirmer une personnalité originale, découlant d'un protocole de vinification spécifique (fermentation à basse température). Le vin est bien mûr, charnu et doté d'un fruité très expressif, un peu réduit, mais sans dureté.

JONATHAN CHICHEPORTICHE - VERT DE VIN

92-93/100 - 16.25/20

Le nez est fruité, élégant et offre de la concentration, un joli grain, une certaine délicatesse ainsi qu'une jolie densité. On y retrouve des notes de fraise charnue, de cassis, de framboise et plus légèrement de baies rouges sauvages mûres associées à de fines touches d'épices, à une pointe de poivre de Sichuan, de fleurs/iris ainsi qu'à une très discrète pointe de toasté/boisé et de fève tonka/cacao. La bouche est fruitée, équilibrée, précise, racée et offre une jolie définition, de la délicatesse, de la finesse, une bonne structure, une trame acide, une bonne finesse du grain, de la suavité ainsi qu'une certaine densité. En bouche ce vin exprime des notes de fraise charnue, de framboise sauvage charnue et plus légèrement de cassis mûr/écrasé associées à de fines touches de petites baies sauvages, de boisé, d'épices ainsi qu'à de discrètes touches de cacao, de thé noir, de poivre de Cuben, à une imperceptible pointe de fleurs et de tabac blond. Les tannins sont fins et bien menés. Bonne longueur. De la gourmandise en fin de bouche/persistance. Présence d'une imperceptible pointe d'amande fraîche sur la persistance.

TASTING NOTES

TOUR DE RIPEAU

VINTAGE 2016

ANTONIO GALLONI 89/100

The 2016 Château Tour de Ripeau is a bold, fruity wine to drink now and over the next handful of years. While the succulent black cherry, espresso and bittersweet chocolate flavors retain their youthful vibrancy. Although not especially complex, the 2016 is tasty.

JONATHAN CHOUKROUN CHICHEPORTICHE VERT DE VIN 92-93/100

Le nez est fruité et offre de la puissance ainsi qu'une petite concentration. On y retrouve des notes de cassis, de mûre sauvage et de petits fruits noirs associées à des touches de réglisse, de framboise ainsi qu'à des pointes d'iris, de poivre de Cuben et d'épices. La bouche est fruitée, équilibrée et offre une bonne définition, une trame acidulée, de la suavité, une bonne fraîcheur ainsi que de la gourmandise. En bouche ce vin exprime des notes de mûre fraîche/juteuse et de cassis juteux/frais associées à de petites notes de framboise sauvages, de myrtilles juteuses, de petites baies rouges juteuses ainsi qu'à de petites touches de chocolat/cacao, de toasté et une discrète pointe d'épices. Une très fine austérité en fin de bouche. Les tannins sont fins et très finement granuleux. Bonne longueur. Persistance sur des pointes de cacao et une imperceptible pointe de fleurs / d'amande caramélisée.

VINTAGE 2015

JEB DUNNUCK 90/100

Il s'agit d'un assemblage de 65 % merlot, 25 % cabernet sauvignon et 10 % cabernet franc. Ce vin élégant et tendu, produit à partir de vignes jeunes et de parcelles sélectionnées, offre de belles notes de cerise mûre, de myrtille, de cake aux fruits et d'épices ainsi qu'un corps moyen, des tanins fins et une acidité joliment intégrée. D'un style gracieux très agréable, il devrait se garder volontiers 10 à 15 ans.

JAMES SUCKLING 93/100

This is ripe and decadent with dark berry, hazelnut, meat and volcanic salt aromas that follow through to a full body, juicy tannins and a flavorful, spicy finish. Drink after 2022

JEB DUNNUCK 90/100

Readers looking for a great introduction into the 2016 vintage (as well as an intro to this up and coming estate) should check out the 2016 Tour de Ripeau. Based on 45% Merlot, 35% Cabernet Sauvignon, and the rest Cabernet Franc, aged in 50% new oak (the balance was in tank), it's a medium-bodied, rounded, satisfying effort that has loads of black fruits, tobacco and earthy, herbal undertones. I'd happily drink bottles over the coming 8-10 years.

JAMES SUCKLING 91/100

Aromatique et frais avec un caractère floral et de groseille. La bouche est mi-corsée à corsée, les tannins sont fins et soyeux avec une jolie fin de bouche. Il présente finesse et potentiel de vieillissement. Second vin de Château Ripeau. A déguster en 2019 mais déjà délicieux.



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