



■ THE 2020 VINTAGE ■

Owners: The Grégoire family
Consultant oenologist: Claude Gros
AOC: Saint-Émilion Grand Cru
Classification: Grand Cru Classé
Vineyard area: 16.1 hectares (39.8 acres)
Vine density: 6,600 to 9,600 vines per hectare
Soil type: slightly stony, sandy soil with iron-bearing clay in the subsoil.
Average age of the vines: 35 years

■ IN THE VINEYARD ■

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

Harvest: the fruit was picked by hand and placed in perforated crates

Merlot: picked on 17th September, then from 21th to 23rd September 2020

Cabernet Franc: picked on 28th September 2020

Cabernet Sauvignon: picked on 29th September 2020

■ IN THE CELLAR ■

Winemaking process: alcoholic fermentation at low temperatures to preserve the freshness of the fruit, carried out in temperature-controlled stainless steel inverted truncated cone-shaped tanks

Malolactic fermentation and ageing: all in new wood

Barrel selection: chosen from a range of sources, volumes and toast levels depending on the characteristics of each batch

Potential alcoholic content: 14% by volume

Yield: 30,75 hectolitres per hectare

Estimated production: 52,000 bottles

■ 2020, A SUN-DRENCHED EARLY VINTAGE ■

An especially mild **winter** brought about an early bud-break and an advance of over two weeks that continued during a smooth, even flowering which suffered no fruit-set issues at all.

A rainy spring favouring outbreaks of fungal diseases necessitated an early start in preventive praying. A number of frosts occurred in May, but damage to the crop was prevented thanks to our Frostguard anti-frost equipment.

A hot, dry **summer** led to an early but homogeneous veraison without any signs of water stress in the vines, thanks to our clay soils.

The late September rain helped complete the full ripening of the grapes.

In this 2020 vintage, we harvested for the first time our young vines planted in 2018 (33,000 of them were planted over **3.4 hectares/8.4 acres**, made up of 60% Merlot and 40% Cabernet Franc).

Finally, this year once again, precision management of the vinifications, and most especially the extractions, proved essential in maintaining the wine's harmonious balance.

“ A DEEP, INTENSE RUBY COLOUR. A RICH, COMPLEX NOSE OF BLACK FRUITS, BLACKCURRANTS, BLACKBERRIES AND RASPBERRY RED BERRY FRUITS. A FRESH MENTHOL AND VANILLA NOTE. MOCHA AND CARDAMOM SPICE ON THE PALATE. THE TANNINS HAVE POWER AND A LOVELY TEXTURE. A LIVELY FINISH. ”

CLAUDE GROS, OENOLOGIST

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