

# CHATEAU RIPEAU



SAINT-ÉMILION GRAND CRU CLASSÉ

## ■ THE 2025 VINTAGE ■

**BLEND :** 65 % Merlot / 30 % Cabernet Franc / 5 % Cabernet Sauvignon

**ANALYTICAL DATA :** 13,50 % vol. - AT : 3,50 g/l - pH : 3,60

**YIELD:** 25 Hl/Ha

**PRODUCTION:** 53.000 bottles

### HARVEST DATES BY GRAPE VARIETY

**Hand picked in perforated crates :**

Merlot : Septembre 10-16, 2025

Cabernet Franc : September 12,13 and 16, 2025

Cabernet Sauvignon : September 17, 2025

### WINEMAKING :

Triple sorting upon reception of the harvest : mechanical, density and manual  
Gravity filling of the vats using small 3 Hl containers

Low temperature alcoholic fermentation to preserve fruit freshness, in temperature-controlled stainless steel inverted truncated cone-shaped tanks

### WINE AGEING :

50 % in new French oak barrels

Chosen from a range of sources, volumes and toast levels depending on the characteristics of each batch

### TASTING NOTE

“*This wine charms with its deep ruby color highlighted by violet reflections, a promise of fine concentration. The nose opens with a generous bouquet dominated by notes of strawberry and blackberry, subtly enhanced by a touch of violet and hint of black pepper. On the palate, the attack is round and velvety, supported by silky tannins and an harmonious structure. The finish is long and elegant, lingering on a pleasant sensation of freshness and complexity. A fine illustration of the balance achieved through the blend of the three grape varieties of Château Ripeau.* Claude GROS, Œnologue

**Owners :** Famille GRÉGOIRE

**Consultant oenologist :** Claude Gros

**Appellation :** AOC Saint Emilion Grand Cru

**Vineyard area :** 16,10 hectares (39,8 acres)

**Vine density :** 6600 to 9600 vines/ha

**Soil type :** slightly stony, sandy soil with ironbearing clay in the subsoil

**Average age of the vines :** 35 years

