



Wijnfiche

# **Château Les Rambauds | Bordeaux**

## **Malbec**

### **France (BORDEAUX) – 2015**

#### **Domain**

##### **Ch. Les Rambauds**

Château Les Rambauds has been family property of the Cazade family for three generations and is located in southeastern Bordeaux on the slopes of the right bank of the Garonne. Bernard Cazade has been passionate about the profession of winemaker since his childhood and is very attached to this beautiful terroir. He has further developed the vineyard that he inherited from his father, while at the same time following his belief that it is possible to obtain excellent Malbec on this land. This while errors of strength and hardness are avoided. To preserve this soil and to pass it on to future generations, he is committed to minimizing the impact on the environment. He manages the vineyards according to the strict principles of ecologically responsible agriculture.

#### **Vinification**

The grapes are harvested at full maturity, then sorted and placed in the cuve where the alcoholic fermentation takes place, at a temperature of 28°C. After the alcoholic fermentation, the wines are aged in stainless steel tanks. Bottling is done in May of the following year.

#### **Taste**

Deep ruby red color with purple reflections. Intense nose with dominant aromas of red fruit (especially raspberries) as well as some violets. Silky mouth with fine tannins, sufficient body and fairly long finish.

#### **Food pairing**

Meat - red | Poultry - roasted pigeon | Meat - grilled | Charcuterie

## General information

Type: Red wine

Grape varieties: Malbec (100%)

Viticulture: Sustainable/HVE

Storage (years): "+ 3-5"

Serving temperature: 17-18°C

