

Château Le Raz, an old building from the 18th century, is the property of the Barde family from 1958. The estate is located in the village of Saint Méard de Gurçon” in Périgord. The vineyard stretches over 65 hectares on clay-limestone hillsides and high sand-clay plateaus with iron bearing subsoil. 30 hectares are dedicated to white grapes (Sauvignon, Sémillon and Muscadelle). 35 hectares are dedicated to red grapes (Merlot, Cabernet Franc, Cabernet Sauvignon and Malbec). The two-floors wine making cellar allows gravity wine working and production of elegant wines, with aromas delicacy.

Vintage 2020 was historically early, from budburst right through to harvest. In spite of mildew risk due rainfalls in May, the grapes were bursting with health on the vines. For the red grape varieties, the harvest took place mid-september.



CHÂTEAU LE RAZ AOC BERGERAC RED 2020

REGION: Southwest

AOC: Bergerac

GRAPES: 75% Merlot - 20% Cabernet franc - 5% Malbec

SOIL: Clay-limestone

SURFACE AREA: 10 hectares on red grape varieties

YIELD: 50-55hl/hectare

WINEMAKING: The harvest is sorted and destemmed. Fermentation in vats for 2-3 weeks. Maturation in vats 1 year before bottling. 10% is matured in oak barrels.

TASTING NOTES: Beautiful sustained red color with purple reflections. The nose develops aromas of cooked red fruits. Supple attack. On the palate, the wine has a good structure in harmony with its aromas.

RECOMMENDED FOOD PAIRING: cep mushroom omelette, gizzard salad with cranberries, **FOR VEGAN:** roasted vegetables stuffed cannelloni, Indian chick-pea curry

SERVICE TEMPERATURE: 17-19°C