

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 2021 has been a trying year for winemakers with cooler temperatures than the previous years. With harsh climatic conditions (frost, rain, occasional hails) winemakers have had to be constantly attentive and reactive. This vintage will be remembered for being atypical, but also for resulting in qualitative wines with beautiful balance between sugars and acidity.



CHÂTEAU LE RAZ

AOC BERGERAC DRY WHITE 2021

REGION: Southwest

AOC: Bergerac

GRAPES: 70% White Sauvignon, 20% Sémillon, 10% Muscadelle

AGE OF THE VINES: Sauvignon 10 years, Sémillon 20 years

SOIL: Limestone hills

SURFACE AREA: 15 hectares on white varieties

YIELD: 55-60hl/hectare

WINEMAKING: After destemming and sorting of the grapes, a skin maceration of approximately 16 hours is carried out to bring structure to the wine. Fermentation in temperature controlled stainless steel vats (starting at 14°C and ending at 19°C). Maturation fine lees.

TASTING NOTES: Yellow robe with green reflections. The nose develops aromas of flowers and yellow fruits (peach and mango). Pleasant mouthfeel. The palate is rich and a nice finish with fruity flavours

RECOMMENDED FOOD PAIRING: Grilled fish, shellfish and seafood,

FOR VEGAN: Falafel salad

SERVICE TEMPERATURE: 8-10°C