



## CHATEAU DE RESPIDE RESERVE

**Appellation:** Graves

**Soil:** Gravel and layer of limestone

**Varietals:** Merlot 67%

Cabernet Sauvignon 33%

**Surface:** 30 hectares

**Harvest:** Mechanical ended by a sorting in the vat-house

**Aging:** 6 months in oak barrels with 1/3 new

### Tasting

Lively and bright colour. Bouquet displays red berries and balsamic notes. Fat, well-structured without being aggressive, the palate delivers spicy notes, typical from Graves wines.

**Serving condition :** Room temperature (17-19°)

**Pairings :** Red meat, game, cheese

### Origin

Château de Respide is one of the oldest wine-growing Château of the Graves area. Built during the 17th century, with a Louis XIII Style, it was the property of Monsieur De la Reynie, lieutenant of the King Louis XIV. The Rodies family was the owner until 1932 and obtained the gold medal of the agricultural contest of Paris in 1899. It was in 1952 that the current owner Mr. Bonnet inherited it. The Château has been sold in 1973, but, the vineyard, the wine storehouses, and the agricultural buildings have been kept in order to preserve the wine's authenticity.

