

# CHÂTEAU RAHOUL GRAVES BLANC



Sémillon and Sauvignon Blanc. Aromas of citrus fruit enriched by grapefruit, pears, vanilla a delicate floral note and stony minerality. Stunning freshness and balance on the palate. Clean, fat and generous, echoing the prominent aromas on the bouquet, while the structure gains lovely, rich, fleshy character. Freshness and well-balanced aromas pre-empt the long, lingering finish. Superbly elegant Rahoul. Excellent with second courses of grilled fish or with stuffed chicken.

Graves is a very small wine area in the Bordeaux region that has long been known for the elegance of its white wines. *Grave* here means “gravel” which refers to the grain of the earth, sandy, mineral and rich in alluvial deposits, which allow the perfect growth of Sauvignon Blanc and Sémillon, reaching peaks of elegance not found in other places except in the Loire Valley. The soil in the vineyards is gravely-sand and clay-gravel for the Sémillon, clay on limestone for the Sauvignon. Harvested by hand at optimal ripeness in the morning into small boxes. Alcoholic fermentation in barrels (15% of which are new). Aged 8-9 months in oak barrels on fine lees, with regular stirring of the lees.

A vine-growing estate since the 18th century, Château Rahoul would not be sold in bottle until the 1970s. In the early 80s, the remarkable quality of the wines and an exceptionally diverse range of terroirs was responsible for its ascent among the Union des Grands Crus de Bordeaux. Alain Thiénot acquired the estate in 1986. Dourthe Estates were entrusted with the management of the property in 2007. Today, the Graves white is ranked among the finest of the appellation. The Dourthe family has been passionate about the vineyards of Bordeaux for more than 175 years. In 1840, Pierre Dourthe, who was a hotelier in Lit-et-Mixe (a village located in the South of Bordeaux), opened a wine merchant business. Dourthe soon became recognized as a reliable, innovative wine producer in Bordeaux, who provides the benchmark in winemaking. This pioneering spirit can be witnessed at every stage of their history and the Dourthe name is associated throughout the world with the great wines of Bordeaux. They are passionate about viticulture in tune with the soil and microclimate, winemaking that harnesses the typical character of each terroir and each of the region’s iconic grape varieties, and ever committed to a creative, honest and daring blending philosophy.

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## *Tasting Note:*

### CHÂTEAU RAHOUL GRAVES BLANC

Sémillon & Sauvignon Blanc. Aromas of citrus, grapefruit, pears, vanilla, florals & stony minerality; stunning freshness & balance; clean, fat & generous; lovely, rich, fleshy character & a long, lingering finish; superbly elegant.

## *Shelf Talker:*

### CHÂTEAU RAHOUL GRAVES BLANC



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