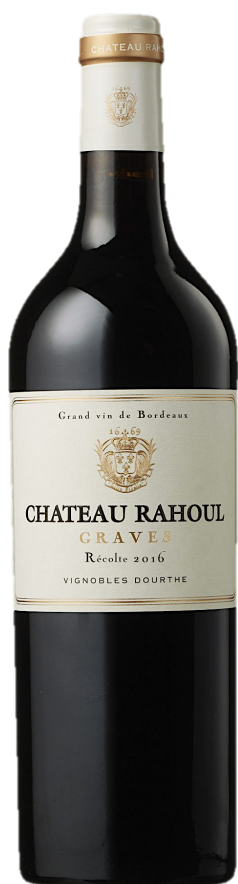


CHÂTEAU RAHOUL GRAVES ROUGE



Merlot, Cabernet Sauvignon and Petit Verdot. Intense, deep ruby color. Complex bouquet of blackberries with a smoky dimension. Initially taut on the palate, the wine lengthens to glorious effect, underpinned by lovely, silky tannic structure. This long, full-flavored Château Rahoul culminates in a lingering, spicy finish. Pair with grilled and roasted red meats, stuffed poultry, cheeses (Camembert, Edam, Brie....) and mushroom fricassees.

Château Rahoul is one of the only Graves wines to belong to the very selective Union des Grands Crus de Bordeaux. Work in the vineyard is constant, requiring patience, meticulousness and rigor. Vinified in the traditional way, in a vat room equipped with temperature-controlled stainless steel tanks of varying capacities in order to respect the plot selection. The wines are barreled at the end of the malolactic fermentation for aging in barrels for 12 months.

A member of the Union des Grands Crus de Bordeaux, Château Rahoul has an exceptionally rich terroir. Its history dates back to the 17th century, when Chevalier Guillaume Rahoul built this pretty charterhouse and gave it his name. The Dourthe teams have been managing the property since 2007 and are determined to take it to the top of its Graves Appellation.

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Tasting Note:

CHÂTEAU RAHOUL GRAVES ROUGE

Merlot, Cabernet Sauvignon & Petit Verdot. Complex bouquet of blackberries with a smoky dimension; initially taut, it lengthens to glorious effect, underpinned by a lovely, silky tannic structure; long & full-flavored; culminates in a lingering, spicy finish.

Shelf Talker:

CHÂTEAU RAHOUL GRAVES ROUGE



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