

Château La Rame



Bordeaux Rouge



At a Glance:

- **Appellation:** AOC Bordeaux
- **Encépagement:** Merlot (60%), Cabernet Sauvignon (40%)
- **Average Annual Production:** 40,000 bottles
- **Average Alcohol by Volume:** 12-13%
- **Average Residual Sugar:** < 2 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From 6 ha of south-facing vines on hills overlooking the Garonne
- **Soil Types and Compositions:** Limestone clay subsoils with some sand topsoils
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 5,000 vines/ha. Average age is 30 years.
- **Average Yields:** 30 hl/ha
- **Average Harvest Date and Type:** Manual for Merlot, mechanical for Cabernet Sauvignon, usually in late September

In The Cellar:

- **Fermentation:** After total destemming, wine ferments with indigenous yeasts in stainless-steel tanks. Cuvaison lasts 3-4 weeks.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** 1 month
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation
- **Élevage:** 18 months in stainless-steel tanks (90%) and 225-l neutral oak barrels (10%)
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Bentonite fining, diatomaceous earth filtration
- **Sulfur:** Applied after malolactic and at bottling, 20-25 mg/l free

In The Glass:

Vinified and aged in stainless-steel to show its varietal typicity, this is a wine of tremendous value that speaks of its origin near the Garonne.