

# Château La Rame



Situated 40 kilometers southeast of Bordeaux, Château La Rame is among the oldest and most renowned properties in the Sainte Croix du Mont appellation. Situated on a hill overlooking the Garonne river, the estate has long been recognized as one of the prime sites in the region for viticulture, having received gold medals at exhibitions in Bordeaux in 1895 and in Paris in 1900. Once the property of the Baron de Vertheuil, Governor of the Île d'Oleron, the estate fell into the hands of Claude Armand, the father of the current owner, Yves Armand, at a time when the appellation had fallen out of favor. The Armand family has undertaken to re-establish Sainte Croix du Mont as an appellation of merit set to rival the great estates of Sauternes and Barsac. We have represented Château La Rame in the US market since the 1989 vintage. The 20 ha under vine at the estate are divided between Cabernet Sauvignon and Merlot to produce Bordeaux Rouge and Rosé and Sauvignon Blanc and Sémillon to produce dry white Bordeaux and the sweet Sainte Croix du Mont.

## Viticulture:

- **Farming:** Lutte Raisonnée
- **Treatments:** No herbicide, synthetic treatments only when necessary
- **Ploughing:** Annual ploughing to maintain vineyard health
- **Soils:** Cabernet Sauvignon and Merlot on limestone-clay, White varieties on limestone soil rich in fossilized oysters.
- **Vines:** Trained in Guyot and Cordon de Royat and planted at 5,000 vines/ha. Vines destined for dry white Bordeaux average 20 years old. All other vines average 30-50 years old.
- **Yields:** Controlled through pruning, debudding, and an occasional green harvest. Yields average 20-30 hl/ha, well below the appellation's maximum of 40 hl/ha.
- **Harvest:** From late August to late October. Manual for white grapes and Merlot. Cabernet Sauvignon harvested by Machine.
- **Purchasing:** Entirely estate fruit

## Vinification:

- **Fermentation:** Rosé, dry white, and red wines are totally destemmed and ferment with indigenous yeasts in stainless-steel tanks. Cuvaison lasts 3-4 weeks. Sainte Croix du Mont Réserve du Château ferments with indigenous yeasts in barrel (30% new). Sainte Croix du Mont Tradition ferments with indigenous yeasts in stainless-steel tank (50%) and barrel (50%) (30% new).
- **Extraction:** White wines see regular bâtonnage during élevage; red wines see punchdowns and pumpovers during fermentation.
- **Chaptalization and Acidification:** None
- **Pressing:** Pneumatic pressing
- **Malolactic Fermentation:** Spontaneous for red wines, in tank following alcoholic fermentation. White wines do not go through malolactic (blocked by wines' naturally high acidity)



## Aging:

- **Élevage:** Dry white and rosé wines age 3-6 months in stainless-steel tank. Bordeaux rouge ages 18 months in stainless-steel tanks (90%) and neutral barrel (10%). Cadillac Côtes de Bordeaux Rouge ages 18 months in barrel (30% new). Sainte Croix du Mont Tradition ages 18 months in stainless-steel tank (50%) and barrel (30% new). Sainte Croix du Mont Réserve du Château ages 18 months in barrel (30% new).
- **Lees:** Red wines remain on their lees until the end of malolactic. White and rosé wines remain on their fine lees until bottling.
- **Fining and Filtration:** Bentonite fining, diatomaceous earth filtration
- **Sulfur:** Applied after malolactic and at bottling, 20-25 mg/l free for red, rosé, and dry white wines; 35 mg/l free for sweet wines