



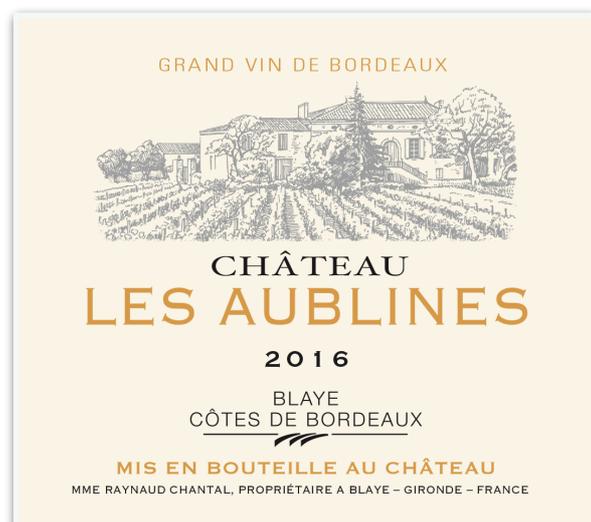
Marketing: This fabulous 2016 is presented in a beautiful wooden box of 6 bottles. This can be the perfect choice for a birthday present. If you enjoy appreciating good wine go ahead and try it, you will be pleasantly surprised by what it can offer!

Wine expert: “I want to present you with one of my personal favourite varieties from a brilliant but lesser-known vineyard: the Blaye Côtes de Bordeaux. Hailing from a region well known for its glorious chateaux and amazing wine, these grapes are grown on the right bank of the Garonne in a clay-limestone soil. This 2016 vintage is made from 75% merlot and 25% cabernet sauvignon, resulting in a beautiful dark red colour with a strong and robust flavour. The mouth texture is strong and velvety with a slightly wooded finish and notes of game and chocolate.”

About the product / Tasting Note: This Blayes Côtes de Bordeaux is strong and very fruity with a reasonably high tannin level. The aging process imbues the wine with a beautiful finesse that opens with a subtle bouquet of leather. Growing the grapes on a stony subsoil results in a noticeable minerality that cuts through the earthier notes.

WINE & DINE: It features delicate and subtle aromas that are bold enough to be paired with a strong meat such as game or goose. Alternatively, it also pairs perfectly with a hearty beef stew or roast lamb.

- Owner: Chantal Raynaud
- Area: 18 hectares
- Grapes Varieties: Merlot 75 %, Cabernet Sauvignon 25 %
- Vines age: 30 years old
- Aging: 12 Months in oak barrels
- Aging potential: 10 + years
- Serving Temperature: 17°C
- Decanting: 1 hours before serving



About the property: The Raynaud family has cared for their 18 hectares of land for the past 50 years, producing only the Blaye Côtes de Bordeaux in red. The estate manages to produce 130,000 bottles a year at a rate of 55 hectolitres per hectare. Situated in Sainte Luce town, Chantal Raynaud owns the chateau with her brother, and they pride themselves on their traditional techniques.

The grapes are harvested mechanically using selective sorting before the traditional process of vinification. The grapes are stored in individually temperature controlled concrete vats for 3 weeks, during which time the selection process takes place. Each vat is tested and identified before blending in order to achieve the best levels of fruitiness and delicacy. After 12 months of aging in oak barrels the wine is transferred into bottles for the final aging process.

One of the greatest advantages of this vineyard, situated in the north of Bordeaux on the bank of the Garonne River within close proximity to the Atlantic Ocean, is that the location provides the perfect levels of sun and humidity to produce a truly excellent wine.