



Domaine De La Ronceray 2020

CRU DE SAINT-ESTEPHE

Appellation : A.O.C Saint-Estèphe.

History: Domaine de La Ronceray is a little estate entirely created in 1963 with some meticulous attention by the owner

Geographical situation and soil: Domaine De La Ronceray is located with a privileged situation on the great plateau of Saint-Estèphe on clayey chalk and stony subsoil.

The vineyard: Size of estate: 2 hectares. Grape varieties: 70% de Cabernet-Sauvignon, 30% de Merlot. The average age of the vines is 30 years.

Wine making: The harvest is late to ensure full maturity, perfectly ripe and careful selection of the grapes on arrival at the hopper. The vinification is traditional, the must is frequently run-off and recycled to ensure an even temperature during fermentation. The wine is then aged in oak-casks (30% new each year) for around 14 months. Regularly racked and natural fined without filtration, it is bottled and stored in the underground cellar in ideal temperature and hydrometric conditions.

Wine characteristic: Powerful, complex nose, black fruits.

Aging in barrels gives it an elegant nose with vanilla notes.

The palate is round and silky but remains with tannins.

Balanced, long, full palate. Pretty ripe fruit.

Pleasant to drink now but will only be better in 3 or 4 years. Quite large aging potential, 10 years without worries.

Production : 6000 bottles.