



Domaine De La Ronceray 2021

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 35 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: Tannic wine with a lot of roundness and sweetness. Its colour is ruby coloured, deep with purplish reflections. Its nose is frank and expressive. Its 12-month aging in oak barrels gave it a vanilla and toasted nose, silky palate and round tannins. A wine with an aromatic persistence, which can be drunk now but also with a potential of aging thanks to its tannins.

Production : 6000 bottles.

Distinctions :

- HVE3
- 90 points James Suckling
- 90 points Yves Beck