



CHÂTEAU LES RAMBAUDS

Cuvée Crème de Fûts

Bernard Cazade's signature Merlot-Malbec

Bernard wanted to create a light, easy-drinking wine with a classic Merlot-Malbec blend, adding a touch of fruit and chocolate. He selected his best oak-aged wines to produce our Crème de Fût. He chose the best barrels according to their toast, wood type and ageing time to create the best possible blend. This wine is certified BIO NOP. It won gold medals at the Macon 2023, Lyon 2023 and Bordeaux 2023 competitions.

Tasting notes



This wine's color is a perfect, bright red. The nose is intense, offering aromas of black fruit and raspberry. On the palate, there's a lovely attack of red fruits, with a sweetness that brings a pleasant aromatic suppleness. The tannins are ripe, with spicy notes on the finish.



Grape variety

MERLOT 60%
MALBEC 40%



Ageing

Ageing: In stainless steel tanks, micro-oxygenated and aged 85% in FR M+US M barrels for 10 months.
Surface area: 14 hectares
Terroir : Clay, Coteaux du Sud Ouest
Density: 4000 vines/hectare

APPELLATION
AOC Bordeaux Supérieur

TYPE OF WINE
Red

ALCOHOL
13%

MILLESIME
2021

HEATING
Medium Plus

VOLUME
750ml

PACKAGING
Packaging : Bordelais bottles
with natural corks - Cartons:
2x3 coated
gencod bottle 3760224862033
carton 3760224862040



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