



CHÂTEAU LES RAMBAUDS

Cuvée du Chef

A touch of love

The head winemaker puts his heart and soul into concocting a very special wine, a wonderful fusion of Malbec and Cabernet Sauvignon. His personality shines through in every sip, testifying to his expertise and, above all, his love and passion for his art. A wine that bears the Chef's personal touch. This wine is certified organic and won the Gold Medal at the Bordeaux 2021 competition.



Grape variety

MALBEC 65%
CABERNET-SAUVIGNON 35%



Tasting notes

Resplendent with a powerful, shimmering hue, its nose emanates a complex floral bouquet. On the palate, its freshness blends harmoniously with its fullness, its roundness subtly caressing notes of black fruit, blackberry and blackcurrant. Its length, finesse and suppleness bewitch the senses, inviting you to savor.



Ageing

Ageing: In covered concrete vats, with micro-oxygenation and 20% aged in FR M+ barrels.

Surface area: 11 hectares

Terroir : Clay, south-western slopes

Density: 4000 vines/hectare



DESIGNATION
AOC BORDEAUX

TYPE OF WINE
Red

ALCOHOL
12,5%

MILLESIME
2021

HEATING
Medium Plus

VOLUME
750ml

PACKAGING

Burgundy bottles with
natural corks - Cartons:
2x3 couchécals

gencod bouteille 3760224861838
carton 3760224861845



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