



CHÂTEAU LES RAMBAUDS

Bernard Cazade

CHÂTEAU LES RAMBAUDS
[Cuvée Crème de Fûts 2019]

Aged under the sea



Gold Medal at
the Bruxelles
2021 contest

APPELLATION : AOC BORDEAUX

TYPE OF WINE : RED

AGE OF THE VINEYARD : 20 YEARS

ALCOHOL % : 13.5%

VOLUME, ML : 750ML

OAK HEATING : MEDIUM PLUS

VINTAGE : 2019



**Grapes
varieties**

Malbec 60%

Cabernet sauvignon 40%



Packaging

Waxed and labeled bottles.

*The Cuvée Crème de Fûts
Aged under the sea*

Exceptional product, with a surprising taste.

With the collaboration of a Breton sailor friend, we had the idea of immersing a few bottles of wine under the sea, after a few more or less fruitful experiments, we found the protocol and the expected results.

In addition to offering exceptional packaging, our wine aged under the sea in Brittany, in total darkness, without oxygen, with constant marine pressure driven by the tides, for several months, offers us a surprising tasting, the tannins are ripe, more evolved without being distorted, more supple, rounder while keeping fresh aromas. This wine releases a complexity that cannot be obtained with traditional aging in vats, which makes it an exceptional product.

Note de dégustation

With a powerful and brilliant color, the nose is flowery and complex, fresh on the palate, the notes of red fruits are accompanied by an increased finesse and supple tannins which make it a very tasty and complex wine.

AVAILABLE IN SEPTEMBER 2022

