

Technical data



Cuvée des Papillons 2021

APPELLATION: AOC BORDEAUX

TYPE OF WINE: RED

AGE OF VINE YARD: 26 YEARS

ALCOHOL %: 13% VINTAGE: 2021

OAK HEATING, MEDIUM PLUS

VOLUME, ML: 750ML

PACKAGING: Bordelais Bottle with naural cork

Boxes: 2x3 laying bottles

The Des Papillons cuvée

The Des Papillons cuvée is a note of elegance, Red fruits give its perfection and personality to raise a round wine, with a different blend Merlot -Cabernet Sauvignon-Malbec



Tasting Notes

Intense and deep ruby Color.
An elegant and complex nose with flavours of red fruits (cherry, blackcurrant) and spices.
The bold and round attack is followed by a balanced palate with supple and molten tannins.

In the mouth, a very pleasant complexity.



Grappes

CABERNET SAUVIGNON 60% MERLOT 40%



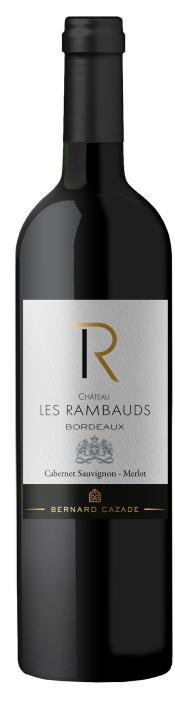
Aged



- Ageing: In coated concrete vats, in micro oxygenation and 20% aged in FR M+ barrels for 8 months
- Area: 26 hectares
- Terroir: Clay, South West hillsides
- Density: 4000 vines/hectares

CERTIFICATION





BERNARD CAZADE

Château Les Rambauds

www.vignoblesrambauds.com RAMBAUDS 33190 FOSSES ET BALEYSSAC commercial@vignoblesrambauds.com/Telf: +33(0)556617272

