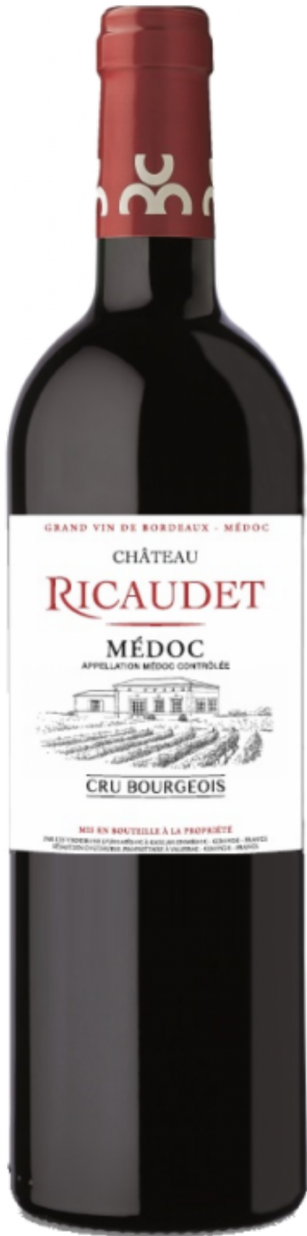




## Château Ricaudet 2019

AOC Médoc, Cru Bourgeois, Bordeaux, France



### PRESENTATION

Sébastien COUTHURES is the fourth generation of winemakers in his family. He is also the president of the winery. His great-grandfather was the head of cultivation on a large estate. His grandfather, Charles, started with a few vines, bringing his grapes to the cooperative cellar of Bégadan, while also practicing some winemaking. His father, Robert, took over the business in 1976, focusing exclusively on viticulture (from the 1980s onwards). The owners of the château kept the building, and the COUTHURES family, as owners of the vineyard, kept the name CHATEAU RICAUDET for their Cru Bourgeois wine, without owning the château. Between 1989 and 2009, the vineyard was expanded from 2 to 7 hectares. Sébastien took over in 2009, expanding the operation to 12 hectares by 2012. Today, with just under twenty hectares, he continues to improve the quality of his wines in collaboration with the cooperative cellar Les Vignerons d'Uni-Médoc.

### TERROIR

90% Sandy-Gravelly  
10% Sandy-Clayey

### AGEING

Barrel

### VARIETALS

Merlot 70%, Cabernet sauvignon 30%

### TECHNICAL DATA

Surface area of the vineyard: 17 ha

Contains sulphites.

### SERVING

Serve between 16 and 18 degrees

### AGEING POTENTIAL

5 to 10 years

### TASTING

Very deep color. Very pleasant nose presenting an excellent balance between ripe grape and well-integrated woody notes. The maturity of the fruits ensures finesse and elegance to the whole. The palate is full and balanced. The grape-wood marriage ensures a very nice length to the whole.

### CLASSIC FOOD AND WINE PAIRINGS

International cuisine, Desserts, Game, French cuisine, White meat, Red meat, Poultry

### REVIEWS AND AWARDS



Grand Gold Medal  
Grand Or  
Asia Wine Trophy - 2022 Grand Or





Gold  
Berlin Wine Trophy Gold 2022 Gold



Silver  
Argent  
Concours International de Lyon Argent 2022



2023 Bronze  
Bronze  
Decanter World Wine Awards Bronze



91/100  
Wine Enthusiast



91/100  
James Suckling

