



Ripaille, Minervois, AOP Minervois, Rouge, 2019

AOP Minervois, Languedoc-Roussillon, France

Welcome to the world of Ripaille wines! The metal cutlery that graces our labels has long been regarded as the perfect, final touch to remarkable feasting, French taste for delicious foods and way of living; let that legacy live on with Ripaille, the perfect finishing touch to your culinary masterpieces, a gathering with friends, or even just after a long day's work!

PRESENTATION

Singular and multifaceted, the Minervois is an appellation of powerful and elegant red wines. It is not just an illusion. Not that the Mediterranean, less than 50km away as the crow flies, can be glimpsed on the horizon. But 50 million years ago, when the Atlantic Ocean opened the breach of the Gulf of Gascony, a warm shallow sea seeped in to the north of the Pyrenees, until it came to lap at the most southerly slopes of the Massif Central.

WINEMAKING

Picked from high-lying vineyards, cold maceration, and gentle winemaking process; fermented separately in concrete vessels and blended for maturation before bottling. No oak treatment.

VARIETALS

Syrah 50%, Grenache noir 50%

14,5 % VOL.

GM: No.

Contains sulphites

SERVING

T° of service: 16°C / 60°F.

AGEING POTENTIAL

Enjoy all year long, 5 years

TASTINIC

Garrigue definitely takes center stage on the nose via thyme and lavender, with a strong black cherry and raspberry backbone. The wine displays a great deal of finesse, and the mouth-feel is velvety and rich, with dried cherry and anise flavors that extend through the spicy, long and balanced finish

REVIEWS AND AWARDS

"Bruno Lafon came of age at his family's Burgundy estate, soaking up generations of incomparable viticulture. With prices starting at \$250 a bottle, Lafon family wines routinely receive 98+ points from renowned critics like Robert Parker. Since 1999, Bruno Lafon has used his knowledge and skill to create excellent wine in the South of France for a fraction of the cost of his family's Burgundy."

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