

## Château Le Raz



<b>VINTAGE</b>	<b>2015</b>
<b>REGION</b>	<b>South West</b>
<b>APPELLATION</b>	<b>Bergerac</b>
<b>VARIETAL</b>	70% Sauvignon 15% Muscadelle 15% Semillon
<b>ALCOHOL</b>	12.5%
<b>TERROIR</b>	Clay and chalk slopes
<b>INFO</b>	65 Ha (160.62 Acres) total vineyard & 33 Ha (79.53 Acres) devoted to white wine production  20 year old Semillon vines  Vinification and aging in thermo- regulated stainless steel tanks  Fined / Filtered  <b>Sustainable Agriculture Practices</b>

### About the Estate:

The BARDE family-tree dates back to 1610 in Saint-Meard de Gurcon - west of Bergerac - within the so-called « Purple » Perigord, Situated around a magnificent 17th century château, Château Le RAZ does now represents 65 hectares (157 acres) in total. Vines are planted on fabulous slopes and high plateaux of limestone-clay and so called "boulbenes", overlooking the magnificent & quiet meanders of the Dordogne River, halfway between Bergerac and the Saint-Emilion / Castillon-Cotes de Bordeaux Appellations. 33 hectares (79.53 acres), are devoted to white grapes within the Bergerac, Montravel & Haut-Montravel Appellations.

The BARDE brothers and cousin are handling the estate and I do know Patrick BARDE since over 20 years.

Using of course Sustainable Agriculture Practices since decades, and to reach the best maturity and terroir expression, Château Le RAZ vines are impressively cultivated: green covering, de-budding, vines trimming and manual leaves' removing. Vinification in modern two-floor cellar, utilizing gravity after a careful hand sorting of the grapes before the thermo-regulated vinification. The best is done and the result is perfect, brilliant, clean, fresh and so aromatic Bergerac Sec!

### Tasting Notes:

Still under a brilliant robe with green reflections, Le RAZ 2015 Dry Bergerac delivers an attractive, clean, juicy and crispy fresh nose, starting on grapefruit and yellow flowers notes to follow. Extremely constant wine fully expressing the distinctive and more feminine Montravel terroir and armas. Very clean, fresh and balanced palate and length .

### Food Pairing:

"Fresh scallops or a BLT." - Craig Heffley, NC

### Press Review:

"Flavors of dried mango and apricot fruit are edged with spice, smoke and chive accents in this medium-bodied white. Mineral notes chime in on the finish." - GS, Wine Spectator, Web Only 2016