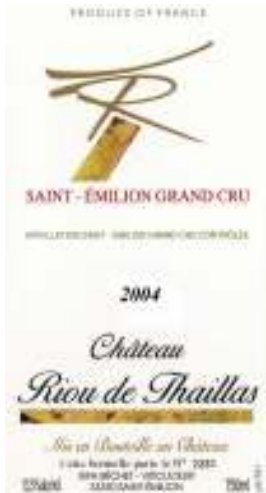


Château Riou de Thailas

Technical profile

Origin:

Classed as an Appellation Saint Emilion Grand Cru, this small, walled vineyard of roughly three hectares (7.4 acres) is the first property lying within the boundaries of Saint Emilion coming from Libourne. Also situated on the Grands Châteaux wine road, it was purchased fairly recently (1997).



Area

2.54 hectares (6.28 acres).

Grape variety:

100% Merlot. Average age - 21 years

Annual production in numbers of 12-bottle cases:

1,000 cases (12,000 bottles)

Harvesting:

By hand, using sorting tables.

Soil conditions:

Several factors combine to make Riou de Thailas an ideal location for growing vines. This includes its situation on a south-facing hilltop covered with a well-drained soil found in parts of SW France and known as "boulbene", together with a good quantity of light surface pebbles, which reflect the sunlight back onto the vines, and dark, frequently flint-rich pebbles that store the heat, to the great benefit of the vines during cold spells. Added to which, the roots thrive on the different petrological characteristics of the alternating sandy and argilo-calcaire layers that make up the subsoil. This particular vineyard therefore possesses all the necessary ingredients for producing outstanding grapes.

Vinification & Maturation:

Prefermentative cold maceration (5-8°C / 41-46°F) to extract fruit flavours and colour from the grapeskins. **Vinification** in temperature-controlled stainless steel vats with punching down the must to encourage cuvaison i.e the extraction of the maximum amount fruit, colour flavour and tannin to the must without pumping. **Malolactic fermentation** in barrels. **Barrel maturation** on the lees (100% new barrels) during 18 month.

Practical considerations:

In the vineyard – rational pest & disease control to safeguard the quality of your wine and protect the environment. Complete vine-to-bottle product tracking.