



VIGNOBLES RAGUENOT
ARTISTES DU VIN



CHÂTEAU HAUT BEYZAC
HAUT MÉDOC

CHÂTEAU DES TOURTES
BLAYE-CÔTES DE BORDEAUX



VIGNOBLES RAGUENOT HISTORY

It is a beautiful family history that carries on, today. Founded in 1967, Vignobles Raguenot thrives thanks to the pioneer and visionary spirits of Lise and Philippe Raguenot. In 1997, their two daughters Emmanuelle and Marie-Pierre associated with their respective husbands, Daren Miller and Eric Lallez, take over the domain of Château des Tourtes in the appellation Blaye-Côtes de Bordeaux. The four of them made a career move, and thanks to their experience and talents, they launch a new career as winemakers, after training in enology and viticulture.

In 1998, our four musketeers acquire the domain of Château Haut Beyzac in the appellation Haut Medoc. Backed by their competencies, their motivation and most of all their passion for the wine industry, they apply themselves to increase their international notoriety thanks to a rigorous attention, regularity in their work, and an irreproachable quality. This is how they have acquired a recognition that has never been denied, since the creation of Vignobles Raguenot. They have earned more than 100 medals over the past 25 years, as well as numerous press articles that honor, every year, their commitment making wine.

Vignobles Raguenot now represents more than 100 hectares in the Bordeaux vineyard.

Welcome to the Vignobles Raguenot club!

VIGNOBLES RAGUENOT THE WINERIES

Vignobles Raguenot, a family of independent winegrowers who work and live for one and only passion: the meticulous creation of wines.

Located in Saint-Caprais-de-Blaye, in the Blaye-Côtes de Bordeaux appellation, Château des Tourtes spreads over 64 hectares, 15 of which are dedicated to the production of white grapes: Sauvignon blanc (80%), Sémillon (15%) and Muscadelle (5%). The remaining part of the vineyard is dedicated to the red grapes: Merlot (72%), Cabernet Sauvignon (14%), Malbec (7%), Petit Verdot (6%) and Carménère (1%).

On a silicious-clay soil with a gravely subsoil, the Raguenot family elaborates a classic cuvee in white, red and rosé, as well as a prestige cuvee in red and white. The *Attribut des Tourtes* is the Vignobles Raguenot's jewel, with a parcel selection to obtain the essence of Château des Tourtes' savoir-faire.

In the appellation Haut Médoc, Château Haut Beyzac is located in Vertheuil, on 26 hectares. Enjoying an exceptional geology with a clay-limestone soil, the vineyard is composed of Cabernet Sauvignon, the preferred varietal in Medoc, as well as Merlot and Petit Verdot. Three distinct cuvees are imagined and elaborated according to different methods of vinification, maturation and blend of grape varieties. Today, Château Haut Beyzac offers three wines with all their subtlety, freshness and complexity.





OUR WINES, OUR PASSION





CHÂTEAU HAUT BEYZAC CUVÉE CLASSIQUE

Appellation	Haut-Médoc
Color	Red
Surface area	17 hectares
Soil	Clayey - Limestone
Age of vineyard	20 years and more
Grape varieties	75 % Merlot, 25 % Cabernet Sauvignon
Yield	53 hl/ha
Production	90 000 bottles
Winemaking	Harvest is destemmed 100%. Maceration for 20 days at 28-30°C. Temperature controlled. Malolactic fermentation. Aged in stainless-steel tanks.
Tasting Notes	Deep ruby- red robe. Nose marked by savory black fruits. Ample, rich mouth with a great, well balanced volume.
Food pairing	It's the anytime wine. Red wine aperitif drinkers will find a smooth, supple wine and continue the pleasure with grilled red or white meats as well as different "Au gratin" dishes. It can be served with bacon and grizzard salads, and also warm goat cheese salads. The perfect wine-lover's wine!



CHÂTEAU HAUT BEYZAC CUVÉE O'PEYRAT

Appellation	Haut-Médoc
Color	Red
Surface area	6 hectares
Soil	Clayey - Limestone
Age of vineyard	20 years and more
Grape varieties	60 % Merlot, 40 % Cabernet Sauvignon
Yield	45-50 hl/ha
Production	40 000 bottles
Winemaking	Parcel selection. Harvest is destemmed and sorted. Fermentation at 28°C for 8 to 10 days. Complementary maceration for 10 to 20 days. Aged for 12 months in oak barrels (30% new barrels).
Tasting Notes	Intense ruby robe. Powerful nose of black fruits associated with a discrete toasted oak (cloves, black current). A subtle attack in the mouth, the balance and structure of the tannins are silky and round. Its respectful character of Medoc wines will flatter your palate.
Food pairing	It will seduce main course as well as your finest cheeses. In the same way, it will accompany all your red and white meat dishes, cooked or grilled. Cheese with character will reveal its true nature with this wine.



CHÂTEAU HAUT BEYZAC LE GRAND VIN

Appellation	Haut-Médoc
Color	Red
Surface area	8 hectares
Soil	Clayey - Limestone
Age of vineyard	20 years and more
Grape varieties	55 % Cabernet Sauvignon, 30 à 40 % Merlot, 5 à 10 % Petit Verdot
Yield	35-40 hl/ha
Production	40 000 bottles
Winemaking	Parcel selection. Harvest is destemmed and sorted. Fermentation at 28°C for 8 days. Maceration for 3 to 4 weeks. Aged in oak barrels for 12 months (70% new barrels).
Tasting Notes	A profound red, violet robe. Powerful and elegant nose of ripe red fruits (black current, blackberry) associated with a toasted wood (toffee, vanilla, smoky) and subtle mineral note. The strong well-balanced tannins contribute to the structure of this ample and graceful wine. Its voluptuous character is sure to charm. Conserve at least 3 to 4 years in order to discover the potential of this "grand terroir".
Food pairing	A wine for all your special family events and elegant parties with friends. This wine will accompany your stews and meats such as duck and lamb, or even simmered dishes. The perfect wine for your festive occasions.



CHÂTEAU DES TOURTES LE DUO BLANC

Appellation	Blaye-Côtes-de-Bordeaux
Color	White
Surface area	3 hectares
Soil	Silicious-clay with graveley sub-soil
Age of vineyard	15 years and more
Grape varieties	70 % Sauvignon - 20 % Sémillon - 10 % Muscadelle
Yield	50 hl/ha
Production	20 000 bottles
Winemaking	All the grapes are pressed together and cold-settled at 8°C for 4 days. Temperature-controlled fermentation during 12 days at 16°C in stainless-steel tanks. Aged 2 months in stainless-steel tanks on lees.
Tasting Notes	The aromatic purity marked by the sauvignon characterizes this wine. The nose enhances the floral and mineral notes. You will also find the whole range of citrus and exotic fruits notes. Its wide structure will give you a real expression of smoothness.
Food pairing	The mouth is fresh and subtle, and will accompany really well all your appetizers. It will be well appreciated with seafood, such as oysters, shrimp or crab. It will enhance grilled fish.



CHÂTEAU DES TOURTES

LE DUO ROUGE

Appellation	Blaye-Côtes-de-Bordeaux
Color	Red
Surface area	10 hectares
Soil	Silicious-clay with gravely subsoil
Age of vineyard	20 years and more
Grape varieties	80 % Merlot – 20 % Cabernet Sauvignon
Yield	50 hl/ha
Production	65 000 bottles
Winemaking	The grapes are destemmed 100%. The wine is macerated on the skins for 20 days at 28-30°C. Temperature-controlled fermentation. Malolactic fermentation. Aged 6 months in stainless-steel tanks.
Tasting Notes	This wine shows its most charming aspect with its red fruits notes and purple robe. It proves to be supple and smooth. The duo is appreciated for its aromatic freshness; we advise to consume it young.
Food pairing	It's the perfect wine for all the instants of your life, especially all your convivial and festive meals. It will go very well with all your appetizers and dishes made with red or white meat.



CHÂTEAU DES TOURTES CUVÉE CLASSIQUE BLANC

Appellation	Blaye-Côtes-de-Bordeaux
Color	White
Surface area	7 hectares
Soil	Silicious-clay with graveley sub-soil
Age of vineyard	15 years and more
Grape varieties	80 % Sauvignon, 20 % Sémillon
Yield	55 hl/ha
Production	50 000 bottles
Winemaking	All the grapes are pressed together and cold-settled at 8°C for 4 days. Temperature- controlled fermentation during 12 days at 18 °C. Aged 6 months in stainless-steel tanks on lees.
Tasting Notes	Pale yellow color with green highlights. Pleasant, aromatic nose, with overtones of citrus and floral blossoms. In mouth: very good balance, a pleasant body.
Food pairing	Aperitif. Uncooked entrees, salmon or scallop carpaccio, sea food and oysters. Excellent with a different fish, baked or steamed.



CHÂTEAU DES TOURTES CUVÉE CLASSIQUE ROSÉ

Appellation	Bordeaux rosé
Color	Rosé
Surface area	3 hectares
Soil	Silicious-clay with graveley sub-soil
Age of vineyard	20 years and more
Grape varieties	50 % Merlot, 50 % Cabernet Sauvignon
Yield	50 hl/ha
Production	20 000 bottles
Winemaking	The rosé is obtained by running the must off, after approximately 12 hours of skin contact. Each grape variety is fermented separately, at low temperatures, then these wines are carefully blended to produce complex character that is typical to our estate.
Tasting Notes	Pale salmon color. Highly aromatic nose, with berry fruit and floral overtones. Light and lively, with a fresh pleasant flavor.
Food pairing	Aperitif. Barbecues. Goes great with pastas, paella and couscous.



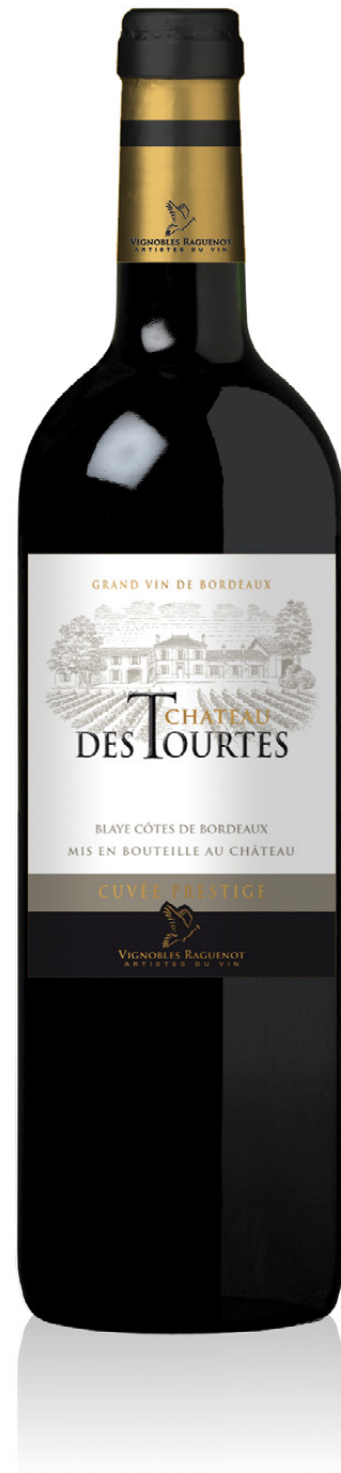
CHÂTEAU DES TOURTES CUVÉE CLASSIQUE ROUGE

Appellation	Blaye-Côtes-de-Bordeaux
Color	Red
Surface area	20 hectares
Soil	Silicious-clayey, gravely subsoil
Age of vineyard	20 years and more
Grape varieties	70 % Merlot – 30 % Cabernet Sauvignon
Yield	50 hl/ha
Production	130 000 bottles
Winemaking	The grapes are destemmed 100%. The wine is macerated on the skins for 20 days at 28-30°C. Temperature-controlled fermentation. Malolactic fermentation. Aged 6 months in stainless-steel tanks.
Tasting Notes	Bright, ruby-red color. A reserved nose of black currant and raspberry bouquet. Medium-bodied, soft in the mouth. Well balanced, very pleasant drinking.
Food pairing	Marries well with poultry, red meats and cheese. Ready to be drunk in its youth, it is a convivial and pleasurable wine.



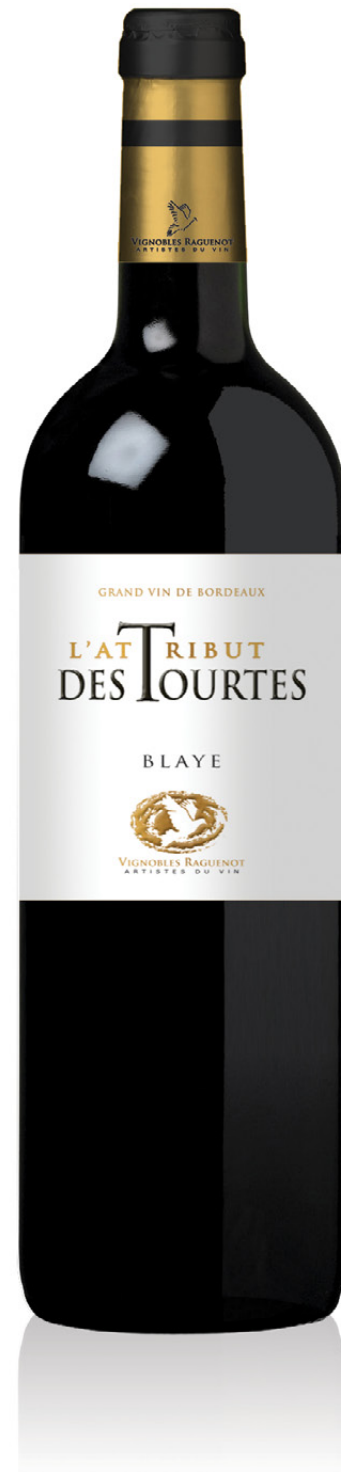
CHÂTEAU DES TOURTES CUVÉE PRESTIGE BLANC

Appellation	Blaye-Côtes-de-Bordeaux
Color	White
Surface area	5 hectares
Soil	Silicious-clay with graveley sub-soil
Age of vineyard	20 years and more
Grape varieties	100% Sauvignon
Yield	45-50 hl/ha
Production	33 000 bottles
Winemaking	Parcel selection, grapes sorted. Maceration on skins for 12hours. Fermentation in oak barrels. Aged with the lees in barrels for 9 months.
Tasting Notes	Deep yellow robe. Powerful nose with floral and exotic fruit aromas (mango, litchi, grapefruit) as well as vanilla and toasted flavors.
Food pairing	Aperitif. Great with fish and meat dishes in sauces. All warm entrees, salmon and leek tarts. Asparagus, foie gras, fried scallops.



CHÂTEAU DES TOURTES CUVÉE PRESTIGE ROUGE

Appellation	Blaye-Côtes-de-Bordeaux
Color	Red
Surface area	7 hectares
Soil	Silicious-clay with graveley sub-soil
Age of vineyard	25 years and more
Grape varieties	85 % Merlot, 15 % Cabernet Sauvignon
Yield	45 hl/ha
Production	40 000 bottles
Winemaking	Parcellar selection with maturity control. Grapes are sorted after picking and 100 % destemmed. The temperature of fermentation is regulated between 28 and 30°C for 8 to 10 days. After fermentation the wine is kept on the skins for additional 15 to 25 days. Malolactic fermentation. Aged 12 months in oak barrels.
Tasting Notes	Deep, garnet-red color. The nose is reminiscent of blackberries with toasty overtones from the wood. On the palate, it is full-bodied with a strong backbone, and a great capacity to age 5 to 8 years. The fruit is beautifully balanced with the flavors from the oak barrel.
Food pairing	It will be well appreciated with all red meats and sauce dishes.



L'ATTRIBUT DES TOURTES

Appellation	Blaye
Color	Red
Surface area	2,5 hectares
Soil	Silicious-clay with graveley sub-soil
Age of vineyard	30 years and more
Grape varieties	75 % Merlot – 25 % Cabernet Sauvignon
Yield	35-38 hl/ha
Production	13 000 bottles
Winemaking	Parcel selection in the appellation Blaye. Grapes are destemmed and sorted manually. Fermentation for 8 to 10 days, after a cold pre-fermentation maceration. Long maceration period of 3 to 4 weeks. Malolactic fermentation in barrels. Aged in oak barrels for 12 to 15 months (70% new barrels).
Tasting Notes	Very concentrated, deep purple robe. Complex, elegant nose with a mix of black fruit jam aromas and toasted wood (vanilla, grilled). Powerful, rich tannins in mouth. Elaborated with rigor and care, this well balanced wine will enchant you after 3-4 years and could easily age up to 10 more years.
Food pairing	A wine made for wine lovers. To savor with friends around a dish of venison or a tasty piece of beef.



PHILIPPE RAGUENOT

Appellation	Crémant de Bordeaux
Color	White
Surface area	1 hectare
Soil	Silicious-clay with graveley sub-soil
Age of vineyard	20 years and more
Grape varieties	100 % sémillon
Yield	60 hl/ha
Production	8 000 bottles
Winemaking	Hand-picked in perforated crates. Pressed in a pneumatic press. Settling by flotation process. Fermented in stainless-steel, temperature-controlled, tanks at 16°C. Second fermentation in bottles and matured for a minimum of 12 months on lees.
Tasting Notes	Golden robe with green highlights. Fine and delicate on the palate, with peach and toasted flavours in a round and well-balance mouth.
Food pairing	To drink as an aperitif or with all your deserts.

REWARDS

PUBLICATIONS

- Le Guide Hachette des Vins
- La Revue des Vins de France : « Les Meilleurs Vins de France » et « Le Guide des meilleurs vins de France à petits prix »
- Decanter
- Le Guide Bettane et Desseauve des Vins de France
- Wine Spectator
- Le Guide Parker des Vins
- Oz Clarke Bordeaux
- Guide du Vin Phaneuf
- Le Fleurus des Vins
- Guide Johnson
- In Vino Veritas
- Wine advocate
- Tasted Journal
- Le Guide Gault et Millau

EXCERPTS

- Guide Hachette : "If the cuvee Prestige (...) white, beautiful expression of the sauvignon, aromatic, and harmonious is mentioned, the red version came close to a heart-winner."
- Guide Hachette : "Groundwork from the grape to the maturation"
- RVF: "Magnificent cuvee offering a splendid body."
- RVF: "A bottle of reference in the appellation."
- RVF : "Excellent value for price."

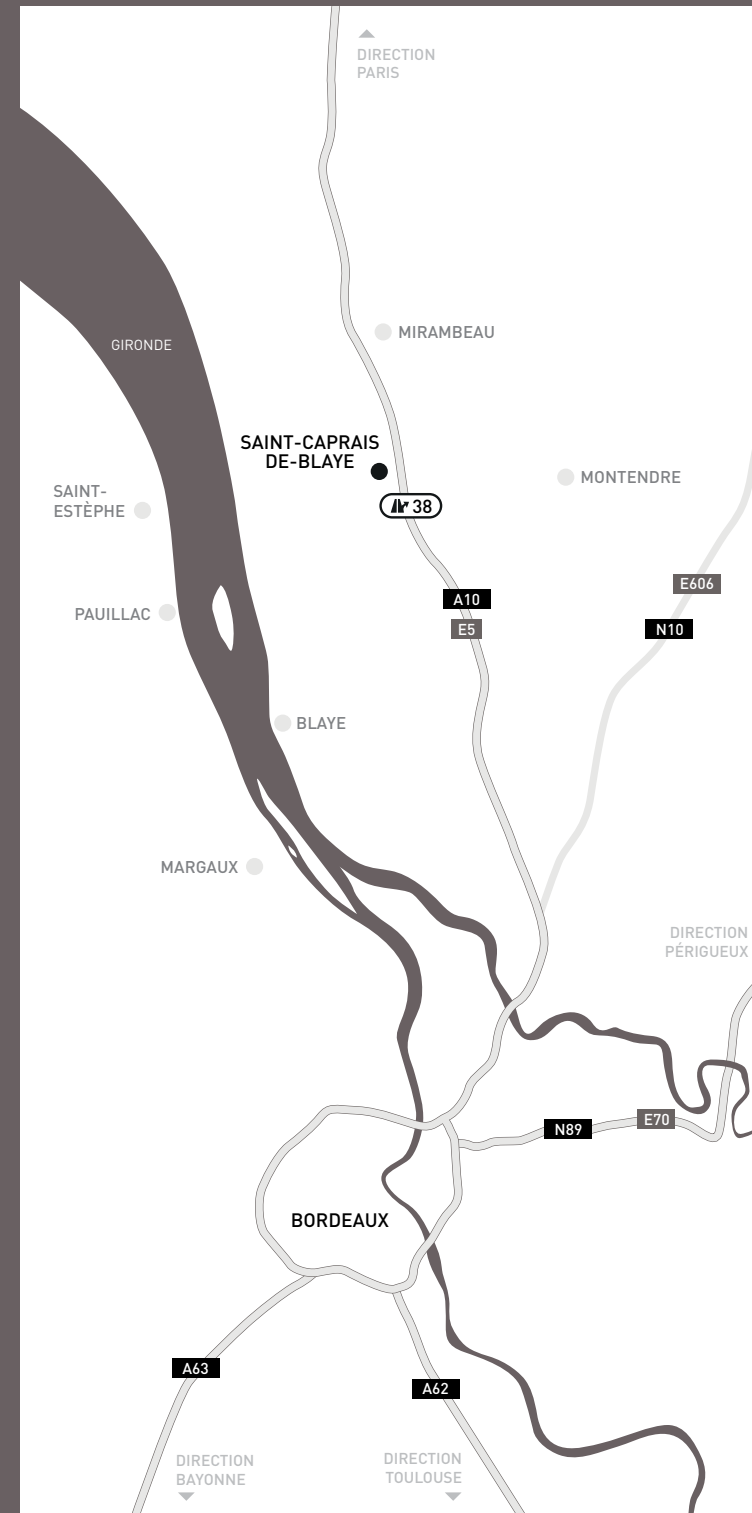
ROBERT PARKER

- Château des Tourtes classique rouge : **87/100**
- Château des Tourtes prestige rouge : **87/100**
- L'Attribut des Tourtes : **88/100**
- Château Haut Beyzac : **87-89/100**
- Le Grand Vin du Château Haut Beyzac : **87-91/100**

MEDALS

- More than 100 medals over the last 20 years, in the most prestigious competitions:
- Concours Agricole de Paris
 - Concours de Bordeaux Vins d'Aquitaine
 - Challenge International Blaye-Bourg
 - Concours des Vignerons Indépendants

VISITING THE CHATEAU



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From highway A10, take exit n°38, and follow the direction for Saint-Caprais-de-Blaye. You will easily find the winery, in the village of Saint-Caprais, in front of the school and city hall.

