



# PHILIPPE RAGUENOT

## Haut-Médoc

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 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, and also warm goat cheese salads. The perfect wine-lover's wine!