



Les Rives du Ciron

Bordeaux Supérieur, France, 2022

TASTING NOTES

A deep garnet color that sparkles in the glass with an eye-catching hue. On the nose, a timeless bouquet that includes blackcurrant, plums with an echo of cherries. The aromatics promise a structure with a range of flavors that mirror the nose. A complimentary selection of ripe red fruits with vanilla, indicative of a nicely matured Bordeaux red.

DOMAINE

Family run vineyard that masters production all the way to the commercialization of their wines. Carefully managing the production of a combined 150 ha total, 110 ha appellation Bordeaux and 40 ha in the Graves region.

VINEYARD

Vineyard size 110 ha Bordeaux
Soil composition

WINEMAKING

Fermentation container Tanks
Maceration technique Protected from oxidation using CO2 during harvest, cold maceration once in tank
Type of aging container Barrels
Age of aging container Kept for 3 years, with 1/3 being renewed each year
Type of oak French
Bottles produced 150 000
Winemaker ---
Consulting Oenologist Christian Sourdes

BLEND

70% Merlot, 30% Cabernet Sauvignon

Alc.	14%	Ph	3,56
TA	3,36 g/L		
RS	0,9 g/L	SO2	92 mg/L

WINE LIST DESIGNATION

Les Rives du Ciron – Red 2022
Category: Bordeaux

FOOD PAIRINGS

A versatile Bordeaux blend that can easily match the intensity of a variety of dishes. Perfect to accompany grilled meats or opt for a classic Bordeaux choice, duck.



ENVIRONMENTAL PRACTICES

Taking care of the environment since 2018 with their HEV certification. A certification that carefully takes into account biodiversity preservation, phytosanitary strategies, fertilization management, and water resource management.