



TASTING NOTES

This wine has a deep ruby color and a complex bouquet of spices (peppercorns and cinnamon), tobacco, mocha and baked blackcurrants. On the palate it is full-bodied and smooth with flavors of blackcurrant, black cherry, and a licorice finish.

Château Crès Ricards Oenothera

COUNTRY	ABV
France	14.5%
REGION	VARIETALS
Languedoc	70% Syrah 30% Grenache
APPELLATION	
AOP Terrasses du Larzac	

WINERY

The Château des Crès Ricards Estate was established in 1960 in the village of Ceyras (32 km from the coast). Fifty years later, Jean-Claude Mas acquired these 28 hectares. Jean-Claude was so fascinated by the terroir of the Terrasses du Larzac that he expanded the estate to 42 hectares in 2013. This sub-appellation of the Languedoc is known for its intensely flavorful and silky wines.

Chateau des Crès Ricards is situated at the foot of the Mont Saint-Baudille in the Southern foothills of the Massif Central. The estate utilizes a unique geology of well-drained, iron rich, clay-limestone soils, with inclusions of pebbles and shale. Rich in micro-nutrients, the soils provide the vines with the best possible conditions for a slow ripening period, producing wines with exceptionally balanced structure and aroma. Here, the Cordon de Royat pruned vines are planted to a density of 5200 vines per hectare and yield 40 hl/ha. The grapes are exclusively hand harvested and undergo partial carbonic maceration. The vines are grown using sustainable viticulture practices, with portions of the vineyards being certified Terra Vitis.

CULTIVATION

Oenothera is from individual parcels of 30 year old vines of Syrah and 43 year old vines of Grenache.

VINIFICATION

The Grenache and part of the Syrah undergo traditional fermentation and maceration for 20 to 30 days, with daily pump overs. 20% of the Syrah is vinified under carbonic maceration. Malolactic fermentation also occurs in French oak barrels (new and up to 3-years-old).

AGING

+1 720.536.5714 • www.volioimports.com