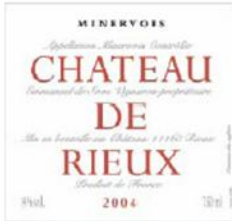


CHÂTEAU DE RIEUX

Chateau de Rieux is a 30 hectares vineyard which has been in the De Soos family since 1870, taken over by present-owner Emmanuel De Soos in 1998. Emmanuel has made fundamental changes in the structure of the vines, hoping to attain higher quality. He has been rewarded for his efforts in being ranked, among the thousands of wines in the Languedoc, in the top 100 by the prestigious "La Revue des Vins de France." Amongst the Minervois domaines, Chateau de Rieux was ranked in the top few. The wines have constantly progressed due, in part, to the changes in the way the vines are pruned, in this case more severely, in order to limit the vine's production of grapes. Château de Rieux's AOC Minervois, which is dominated by syrah, comes from vines with extremely limited productions, around 25 hectoliter per hectare, while the "Vin de Pays" and the Riussanelle are approximately 30 to 35 hectoliter per hectare.



Grape Variety: 80% Syrah & 20% Grenache.

Age of the vines : Syrah => 25 years / Grenache 35 Years.

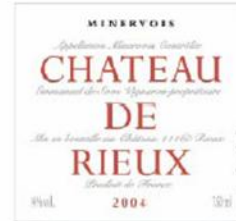
Soil : Limestone

Harvested by hand and vinified separately in concrete tanks. The wine is placed in 500 liter barrels in the spring for at least one year. 30% new oak barrels for aging purposes.

Tasting notes: Deep color with black fruit aroma and a small hint of violet. This wine is concentrated but the tannins are very smooth. The oak is present but never dominate. Long Finish with a spicy touch of white pepper. This wine should be served with rich foods like leg of lamb, game or strong cheese.

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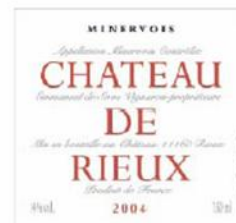
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