

# 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 wines, 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.

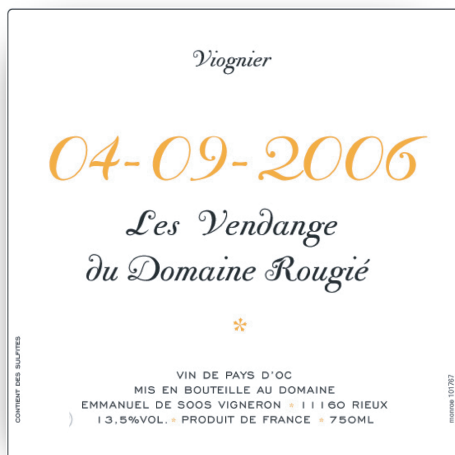
Tasting notes: Deep color with black fruit aroma and a small hint of violet.

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.



Mechanically harvested during the night, then fermentation at low temperature (15 °C).

Part of the wine will continue to ferment in concrete tanks, with the rest vinified in new 500 liter oak barrels for 8 months.

Work with the lees to develop richness, rather than accentuating the aromatic quality of the wine, we try to build up balance between the natural complexity of this particular grape variety and it's richness.

Nose very open and expressive, but fine and not overpowering.

The mouth is rich and balanced. The wood brings out the intensity of the wine without denaturing the aromatic nature of this particular grape variety.

This Viognier is floral with a touch of white fruit. Lasting flavor and nice finish.

Goes well with fish in a sauce as well as smoked salmon salads.