



Château La Raz Caman

La Raz Caman, Family Vineyard since 1857, is located on Anglade's stony clay-limestone hillsides. The quality of the grape is the fruit of many years of selecting plots composed of a rich and complex «terroir» that make up our "Côtes". Aged separately for 12 months in French oak barrels, its grapes varieties, once blended, provide power and complexity. Its roasted spicy and red fruit flavors make this wine perfectly suitable to go with red meat, game and cheese.

APPELLATION

Blaye Côtes de Bordeaux

AGEING

12 months. 30% in new oak barrels.
The 5 grape varieties are aged separately.

VINTAGE

2019

PRODUCTION

45000 bottles

SOIL

Clay, Limestone and Pebbly hillsides

ALCOHOL

14%

GRAPE-VARIETIES

55% Merlot
15% Malbec
15% Cabernet Sauvignon
15% Petit Verdot

KEEPING

8-10 years

VINIFICATION

The plots are vinified batch by batch.
Cold maceration for 4 to 5 days.
Fermentation with temperature control according to the grape varieties.
Vatting 3 to 4 weeks.

SERVING TEMPERATURE

Between 16° and 18°C

PAIRING

Red Meat, Game, Cheese.

AWARDS

Gold Medal at Concours des Grands vins de France - Mâcon 2022

SCEV VIGNOBLES POMMERAUD

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