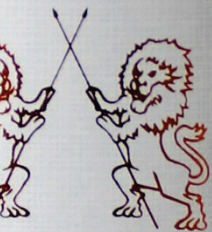


BLAYE  
CÔTES DE BORDEAUX

IN DE BORDEAUX



CHÂTEAU  
LA RAZ CAMAN

2016

BLAYE  
CÔTES DE BORDEAUX

DOT NOIR, 20% MALBEC,  
SAUVIGNON, 5% PETIT VERDOT  
FRANCE - PRODUCT OF FRANCE



# Château La Raz Caman

La Raz Caman, family vineyard since 1857, is established 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 flavours make this wine perfectly suitable to go with red meat, game and cheese.

## APPELLATION

Blaye Côtes de Bordeaux

## VINTAGE

2018

## SOIL

Clay, Limestone and Pebbly hillsides

## GRAPE-VARIETIES

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

## 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.

## AGEING

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

## PRODUCTION

80000 bottles

## ALCOHOL

14%

## KEEPING

8-10 years

## SERVING TEMPERATURE

Between 16° and 18°C

## PAIRING

Red Meat, Game, Cheese.

**SCEV VIGNOBLES POMMERAUD**

4, Château La Raz Caman – 33390 – ANGLADE

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