

LOUIS RAPIN Montagne-Saint-Emilion 2019

01

Provenance:

Montagne-Saint-Emilion, Bordeaux 02

Grape Variety:

100% Merlot

03

Pairing:

Lean meats, pork tenderloin, roast beef, steak, or filet mignon.

04

Serving: Temperature: 16°C





Vineyard Cultivation:

As a second wine of the Despagne-Rapin domaine the vineyards are located to the south-west of the town within the Montagne Saint-Émilion appellation. The vineyard covers 2.80 hectares of Merlot vines planted by Louis Rapin in 1943 on the hillside of Corbin in clay soil. The current owner Nicolas Despagne is dedicated to the craft of organic and biodynamic winemaking and continues to pay homage to the estate's founder, Louis Rapin.



Vinification:

Harvest is done manually, with re-sorting done in the vat room before destemming and crushing. Malolactic fermentation in vats without inoculation, then vatting for 2 to 4 weeks. Ageing is in French oak barrels for 24 to 30 months. No sterilization, pasteurization, filtration, or fining.







Tasting Notes:

Ruby color, brilliant. Spicy, fresh, toasted, blackcurrant nose. Straight on the palate, fresh, spicy, notes of nutmeg, hazelnut, fresh red fruits. The terroir is still marked by the ample, clean and spicy mouthfeel. Cellaring time: 8-10 years.



Soil Type:

Clay



Method:

Organic (certified), Biodynamic

