

Château Ramafort

50 % Merlot, 50 % Cabernet Sauvignon

At Chateau Ramafort they have long embraced a policy of *sustainable agriculture*, not only to preserve our natural environment, but more importantly to allow Mother Nature's influence to be fully expressed in every vintage they produce.



<i>Location:</i>	In the commune of Blaignan, Ordonnac and Prignac in the Medoc region, 5 miles north-west of St-Estephe.
<i>Climate:</i>	Oceanic. Mild and humid Winter and Spring, warm and dry in Summer and Autumn.
<i>Soil:</i>	Stony gravel and limestone-clay.
<i>Altitude:</i>	30 meters
<i>Average vine age:</i>	30 years
<i>Density of plantation:</i>	7 500 vines per hectare.
<i>Pruning:</i>	Guyot double
<i>Vineyard practices:</i>	Elimination of excess buds; leaf stripping as needed Certification "Agriculture Raisonnée 2006"
<i>Size of vineyard:</i>	33.5 hectares
<i>Yield:</i>	Average 45 hectoliters per hectare.
<i>Typical harvest starting dates:</i>	Early October for the Merlot; Mid October for the Cabernet Sauvignon. Hand selection on the vines before picking
<i>Maceration period:</i>	15-25 days, depending on the year, the variety, and the age of the vines.
<i>Maturation:</i>	Aged in oak barrels (50% new, 50% one year old) for 12-16 months
<i>Assemblage:</i>	February after harvest
<i>Bottling date:</i>	November of the following year