



TOUR DE  
RIPEAU  
SAINT-ÉMILION GRAND CRU

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FAMILLE GREGOIRE

Owners : GRÉGOIRE family  
Operations manager - Winemaker : Julien SALLES  
Consultant Oenologist : Claude Gros  
Appellation : AOC Saint Emilion Grand Cru  
Grape varieties : 65 % Merlot, 30 % Cabernet Franc, 5 % Cabernet Sauvignon  
Area : 16,1 hectares (39 acres)  
Soils : Slightly gravelly sand on the surface and clayey-ferrous vein in the subsoil  
Average of the vines : 35 years

THE 2015 VINTAGE  
IN THE VINEYARD

Blend : 45 % Merlot  
36 % Cabernet Sauvignon  
19 % Cabernet Franc  
Harvest : Manual  
Merlot : 30th September  
Cabernet Franc : 6th October  
Cabernet Sauvignon : 7th October

THE 2015 VINTAGE  
AT THE CELLAR

Vinification : Alcoholic fermentation at low temperature to preserve the freshness of the fruit  
Barrels selection : Quality and heating adapted according to the typicity of each batch  
Malolactic fermentation and aging :  
50% in new barrels 50% in stainless steel vats  
Yield and estimated production :  
39 hl/ha for 20 000 bottles

- A GREAT VINTAGE -

The 2015 vintage was marked by hot climatic conditions with low rainfall, especially in May, June and July. The leaf removal was therefore carried out only on the rising sun face to avoid any phenomenon of scalding. The green harvest was carried out from August 20th to allow a better distribution of the water compensation due to the important storms of August 15th. The sexual confusion in the vineyard avoided the perforations caused by the clumps of the cluster while avoiding the use of insecticide. The maturation phase was optimal with a low north wind to limit the humidity in the clusters and thus the appearance of botrytis.

- IT HAPPENED IN 2015 -

When our family acquired Château Ripeau in January 2015, it meant a new start for the property. Both in the vines and the winery, we have worked hard to awaken and enhance the outstanding potential of this terroir, which is so worthy of greatness. The change has been made possible by embarking on an ambitious plan to completely renovate the estate's buildings and modernise the winemaking equipment. Our aim is to lavish leading-edge technology on Château Ripeau wines, while fully protecting the environment and especially the estate's listed gardens. However, the plan includes new work and living areas, where guests may be hosted and our wines shared with them. In 2015, Château Ripeau was also given a new identity with the introduction of the Blacksmith logo, symbolising the bold tenacity that characterises our family and has forged our destiny.