

VINTEX

NEGOCIANT EN VINS DEPUIS 1982

CHÂTEAU

LE RIVAL/ 2016

AOC Lussac Saint-Emilion



A famous Bordeaux winemaker **Stephan von Neipperg** (owner of two prestigious *Grands Crus Classés* of St-Emilion: *Chateau Canon la Gaffelière* and *La Mondotte*) purchased this exceptional wine estate, **Chateau Croix du Rival**, in 2007 located in *Lussac Saint-Emilion*. The vines are located in an area of great archaeological interest encompassing the former Gallo-Roman villa of Lucciacus. Chateau Croix du Rival has *20 hectares of vines*, some of which are *over 50 years old*. The *clay-limestone soil* is entirely comparable with that of the Saint-Emilion plateau where the *finest great growths* are located. The Croix du Rival overlooks the vines, such crosses are numerous in Saint-Emilion and helped mark the way for pilgrims going to Santiago de Compostela.

In February 2018, **Aslan family**, the major shareholder of **VINTEX** purchased two *outstanding wines estates* in Bordeaux : **Chateau Croix du Rival**, *Lussac-St-Emilion* and **Chateau Soleil**, *Puisseguin St-Emilion*, with the ambition to continue to make one the best wines of Saint-Emilion region still with the unique expertise of the renowned **Stephan Von Neipperg**.

Surface area : 4 hectares

Age of the vines : 55 years

Soil : Clay-limestone plateau

Grape varieties : 80% Merlot, 20% Cabernet Franc

Winemaker/consultant : **Stephan von Neipperg**

Production: 10 000 bottles

Yield : 25 hl/ha

Winemaking: Maceration lasting 3-4 weeks in temperature-controlled concrete vats. Extraction with pigeage (breaking up the cap) and pumping over. Malolactic fermentation in barrel

Aging : On the lees, in 100% new French oak barrels, 18-24 months



Tasting notes :

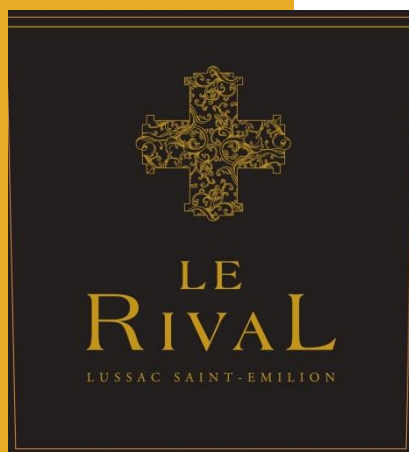
Outstanding quality grapes are picked from two plots totaling just under 4 hectares. Every year, the wines they produce confirm their incredible potential: power and length, structure, good balance, soft tannins, complex aromas.

Gold Medal Bruxelles 2019

Silver Medal Lyon 2019

90% Merlot, 10% Cabernet Franc





Didier Miqueu and Stephan von Neipperg acquired a magnificent vineyard with some of the best terroir in Lussac-Saint-Emilion in 2007. The vines are located in an area of great archaeological interest encompassing the former Gallo-Roman villa of Lucciacus. Digs in the vicinity prove the property's ancient winegrowing vacation and long, rich history.

Château Croix du Rival has twenty hectares of vines, some of which are over 50 years old. The clay-limestone soil is entirely comparable with that of the Saint-Emilion plateau where the finest great growths are located.

In this vineyard, Stephan von Neipperg identified two outstanding plots with quite light clay and gravel soil over limestone subsoil that comes to the surface in places. Their very old Merlot and Cabernets Franc vines produce the grapes used in Le Rival, only released in great vintages.

LE RIVAL Lussac Saint-Emilion

Vineyard
Soil
Average Age of Vineyard
Grape Varieties
Production
Winemaker/Consultant
Winemaking

4ha
 Clay-limestone plateau
 55 years
 80% Merlot 20% Cabernet Franc
 10000 -15000 bottles
 Stephan von Neipperg
 Maceration lasting 3-4 weeks in temperature-controlled concrete vats. Extraction with pigeage (breaking up the cap) and pumping over. Malolactic fermentation in barrel.
 On the lees, in 100% new french oak barrels, 18-24 months.

Ageing

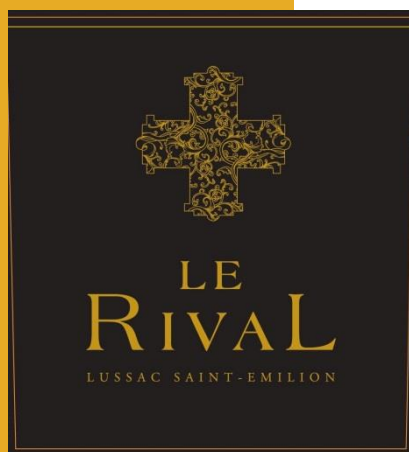
LE RIVAL 2014

Yield
Blend
Alcohol

25 hl/ha
 90% Merlot 10% Cabernet Franc
 14 %

Outstanding quality grapes are picked from two plots totalling just under 4 hectares. Every year, the wines they produce confirm their incredible potential: power and length, structure, good balance, soft tannins, complex aromas, and a persistent aftertaste. We have found what we hoped for: a very great wine that will confidently hold its own among the other great right bank wines with more exalted pedigrees.





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LE RIVAL Lussac Saint-Emilion

Vineyard
Soil
Average Age of Vineyard
Grape Varieties
Production
Winemaker/Consultant
Winemaking

4ha
Clay-limestone plateau
55 years
80% Merlot 20% Cabernet Franc
10000 -15000 bottles
Stephan von Neipperg
Maceration lasting 3-4 weeks in temperature-controlled concrete vats. Extraction with pigeage (breaking up the cap) and pumping over. Malolactic fermentation in barrel.
On the lees, in 100% new french oak barrels, 18-24 months.

Ageing

LE RIVAL 2013

Yield
Blend
Alcohol

25 hl/ha
90% Merlot 10% Cabernet Franc
13.5 %

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Gold Medal Concours Mondial de Bruxelles 2016



Gold Medal Concours des Vins de Lyon 2016

