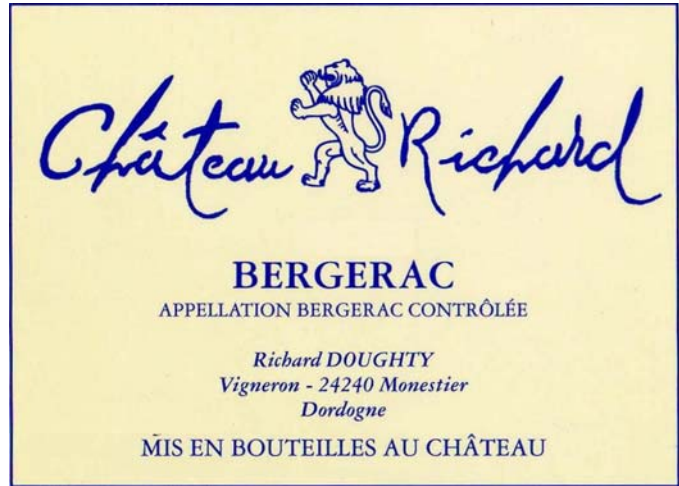


CHÂTEAU RICHARD Bergerac Rouge

Appellation: Bergerac, France
Vintage: 2006
Winemaker: Richard Doughty
Varietals: 65% Merlot
35% Cabernet Franc

Organic Certificate: Grapes and facilities have been certified by USDA Accredited ECOCERT (France) and are compliant with the National Organic Program (NOP) of the U.S. Department of Agriculture.



Notes: Non-oaked. Bouquet of fresh cherry, lilac and currant. On the palate, notes of black cherry and prune are layered with sweet spice and fresh herbs; a subtle expression of cocoa lingers on the finish. Pairing suggestions: lamb chops simmer in red wine reduction sauce and served with oyster mushrooms or chicken pot pie.

Winery: Early Tertiary rocks alternating with layers of hard white limestone, marine clay, and beach limestone. The vines are on a gently sloping plateau with some steeper slopes. Average age of vines in 2003 was 37years; the oldest were planted in 1932. The entire estate is ploughed; no chemical or outside fertilizers are used, so the fertility and character of the grapes comes from the vines and the living soil. Estate-bottled.

Also available in ½ bottles of 375 ml, 24 per case.

VEGAN AND MADE WITH ORGANIC GRAPES

ORGANIC VINTNERS
YOUR ORGANIC WINE SPECIALIST; 800-216-3898