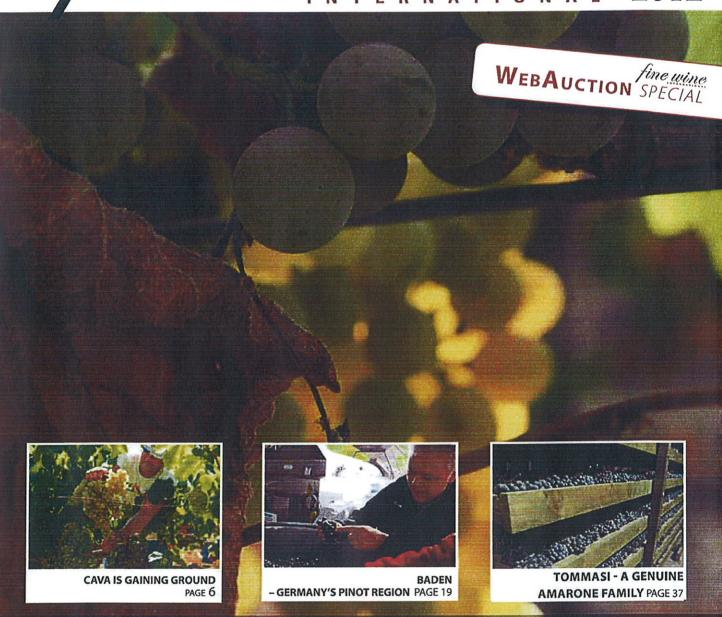
INSPIRATIONAL WINE KNOWLEDGE AND THE PEOPLE BEHIND THE DRINK

TONE WINDE November 2012



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18 GENERATIONS OF WINEMAKERS ON THE SAME VINEYARD

"There are major differences in the terroir on the Raventos property, which in turn means that there are many different aromas and flavours in our wines. 18 generations of winemakers in the same vineyard has always meant that the vineyard is divided into sub-zones of limestone & soils with a gravelly sub soil. It is a somewhat windy 18-hectare vineyard which lies to the north where the harvests are always problem-free and easily managed. This is where we grow our principal grape varieties - Macabeu and Chardonnay.

"El Serral: Is a limestone and rocky soil without any real earth on top. Water from the nearby lake acts as a heat regulator, allowing the grapes to mature slowly. Here they are mostly Xaral-lo and Monastrell. The next vineyard is called La Barbera, it is situated on a hillside surrounded by pine trees with soil which is full of pebbles. The high lime content and the constant struggle against the pine tree roots makes this winery the most difficult to cultivate. Here the yield is somewhat limited from the Xarel-lo and Pinot yet the flavours are very concentrated. "On Raventós in Blanc, the entire yield comes from their own vineyards which are situated around the wine cellars. The harvest is done manually and brought in between August and October with a selection of the grapes in the vineyard. Hand-picking means we can discard grapes that are not in perfect condition. The winery is located in the middle of all the vineyard so you can get to the grapes in just a few minutes! The grapes are pressed slowly and gently and then fermented slowly at low temperature to extract the most from the flavours and colour. After the secondary fermentation the wine is stored on its lees for between 2 and 7 years."

FOOD AND WINE IN PERFECT COMBINATION



"It is by testing food and wine together that we find out the quality of our wines from the Chateau d'Issan in Margaux," explained Emmanuel Cruse

to an audience of interested journalists at a tasting held at the exclusive Ulla Winblad Inn, in Stockholm.

The importance of marrying various dishes with different wines.

Janåke Johansson of JanåkeWinegroup thought it was time to test some really good Bordeaux wines, because retail sales at the state-owned off-licence, the Systembolaget, have not increased at the same rate as wines from other parts of the world. Those of us present can attest to the fact that the wines were of the highest quality. And that the food accompanying the wines was superb.

The wines tasted were: Chateau Lilian Ladouys 2010 and 2008, Chateau Pedesclaux 2010 and 2005 and Blasson d'Issan 2009, 2007, 2006, 2004, 2002 and 1996.

For more information on Chateau d'Issan please go to:

www.chateau-issan.com

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