

CHÂTEAU RIOUBLANC



Château Rioublanc was established at the beginning of the 19th century. The residence is a beautiful "Girondine"-style house that reflects the prosperity of the estate at the time of its creation. Hidden behind the house, the large wine cellar highlights the estate's winemaking tradition. The adjacent barn, with its dovecote, reminds us that back then, mixed farming was the norm, especially since hay was needed for the animals used to work the vineyards. Today, tractors have replaced oxen, and the well-insulated barn has been converted into a bottle storage cellar.

An ideal terroir for great wines: Located on the Right Bank, 16 km north of Libourne, this plateau of sandy-clay loam over iron-rich clay was once favored for growing white grapes. Château Rioublanc still produces dry white wines, sweet wines, and Crémant here. However, since the 1980s, red wine has become the main production. This was made possible thanks to deep drainage of certain plots. Moreover, climate change has proven beneficial for these "cold soils," whereas in historically "great" terroirs, overripeness has become a recurring problem, particularly for Merlot.

Dedicated people have always driven progress at Château Rioublanc. Starting in 1963, Edouard Carretero dedicated all his energy to restoring the Château to its original scope. His son, Philippe, after receiving solid training (engineer-oenologist), continued in this direction, and he is now supported by a strong team of 12 permanent employees.

A remarkable vineyard has been developed over the years. All the plots are planted at high density (5,000 vines/ha). The tall and carefully maintained trellising captures sunlight well, and combined with manual leaf-thinning, it ensures a consistent production of healthy, well-ripened grapes.

A diverse range of grape varieties is adapted to the plots and aims for harmony and richness in our wines:

- Red wines: Merlot (70%), Cabernet Sauvignon (20%), Cabernet Franc (6%), and Malbec (4%).
- White wines: Sauvignon (68%), Sémillon (24%), and Colombard (8%).

The choice of organic farming, certified since 2009: It is a comprehensive approach to protecting the environment, ensuring wine quality, and safeguarding the health of both winemakers and wine lovers. Organic farming is an innovative commitment. In the vineyard, it requires a large team and effective resources. In the cellar, it demands great precision, as most corrective techniques are prohibited. As a result, organic wines are the most authentic of terroir wines. It is the choice of the greatest producers, and it is ours as well.



Château Rioublanc

Bordeaux Red 2020

Great Vintage



A modern and dynamic bottle that respects traditional codes. All legal information is included on the front label, while the back label is designed to inform the consumer.

Appellation: Bordeaux **Location:** Right Bank, 16 km north of Libourne
Vintage: 2020
Available quantity: 12,000 bottles (as of 01/31/2025)

Terroir: A plateau of sandy-clay loam over iron-rich clay. This cool, high-plateau soil brings freshness and harmony to our wines. In great vintages, the vines do not suffer from ripening blockage here: grapes reach full maturity with balance, offering wines with lively acidity, moderate alcohol, and intense aromas.

Grape Varieties: Merlot (70%), Cabernet Sauvignon (20%), Cabernet Franc (6%), Malbec (4%), planted at 5,000 vines/ha.

Production Method: Certified Organic Wine (Ecocert certification).
Beyond the (justified) requirements of organic viticulture, we cultivate our vineyard with deep respect for the vine and biodiversity.
Often, the best intervention is minimal intervention, requiring precise and constant observation. All vineyard work is done in-house by **our dedicated team**.

Harvest: Mechanical harvesting with manual sorting and automatic sorting on a "Mistral" table.

Vinification:

- Grapes are destemmed but not crushed, to avoid excess maceration.
- Free-run juice is settled before being reintegrated into the batch.
- Cold pre-fermentation maceration followed by fermentation without added yeast, sugar, or sulfites.
- Extraction through rack-and-return (délestage), followed by gentle pump-overs for a clean fermentation finish.
- Extended skin contact: cuvaizon continues for 8 additional days.
- Thanks to gentle pressing, press wine is blended early with free-run wine to facilitate malolactic fermentation.
- Bottling was carried out at the château in early September 2020, with our own equipment and team, after light filtration.

Analysis: Alcohol: 13.3% - pH: 3.7 - Total SO₂: 26 mg/L - Residual sugar: 0.3 g/L

Tasting Notes: Deep garnet color. Intense nose of black fruits (blackcurrant, blackberry), hints of violet, spices (pepper, licorice, cocoa), and toasted bread.
Well-balanced on the palate with a combination of roundness and elegant tannins. Long, harmonious finish. A rich yet easy-to-drink Grand Vin with superb balance.

Serving & Cellaring: This balanced wine is already very enjoyable now. Its structure also allows for cellaring of 5 to 8 years minimum.

Château Rioublanc

Bordeaux Supérieur 2020

Cuvée Edouard

Our Grand Vin... in a great vintage.

This cuvée is a tribute to Edouard Carretero, who revived the estate in 1963. It comes from our finest plots, with the aim of creating a Grand Vin that is balanced, fruity, and subtly oaked.

Appellation: Bordeaux Supérieur **Location:** Right Bank, 16 km north of Libourne

Vintage: 2020

Available quantity: 6,000 bottles (as of 01/01/2025)

Terroir: A plateau of sandy-clay loam over iron-rich clay. This cool, high-plateau soil brings freshness and harmony to our wines. In great vintages, the vines do not suffer from ripening blockage here: grapes reach full maturity with balance, offering wines with lively acidity, moderate alcohol, and intense aromas.

Grape Varieties: Merlot (67%), Cabernet Sauvignon (33%), planted at 5,000 vines/ha.

Production Method: Certified Organic Wine (Ecocert certification).

Beyond the (justified) requirements of organic viticulture, we cultivate our vineyard with deep respect for the vine and biodiversity.

Often, the best intervention is minimal intervention, requiring precise and constant observation. All vineyard work is done in-house by **our dedicated team**.

Harvest: Mechanical harvesting with manual sorting and automatic sorting on a "Mistral" table.

Vinification:

- The grapes are destemmed but not crushed (to avoid any harsh extraction).
- The free-run juice is discarded to enhance the concentration of the final cuvée.
- After a cold pre-fermentation maceration, fermentation occurs
- without any added yeast, sugar, or sulfites.
- Extraction is carried out through rack-and-return (délestage), followed by gentle pump-overs to ensure a clean fermentation finish.
- Maceration continues for an additional 8 days.
- Thanks to gentle pressing, the press wine is blended early with the free-run wine,
- which helps initiate malolactic fermentation.
- In early September 2021, after light filtration, bottling was done at the estate, using our own equipment and team.

Tasting Notes: Deep garnet color. The nose is intense with black fruits (blackcurrant, blackberry), spices (pepper, licorice, cocoa), and woody notes. Good balance on the palate between roundness and elegant tannins. Lovely, fresh, and long finish.

Serving & Cellaring: This wine is already drinking beautifully. It will pair well with a full meal... Its structure ensures aging potential of at least 8 to 10 years.



A modern and elegant bottle that respects traditional codes. All legal information is on the back label, along with the "FR-BIO-01" organic certification logo.

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Château Rioublanc

Bordeaux Rosé

**A Cabernet Franc and Malbec base
for an aromatic, elegant, and fruity rosé.**



Modern presentation with a heavy bottle, customized capsule, and cork closure. The label is comprehensive, and the back label is designed to inform the consumer.

Appellation: Bordeaux Rosé

Vintage: 2024

Available quantity: 6,000 bottles (as of 01/2025)

Terroir: Plateau of silty clay-sandy soils over iron-rich clay subsoil.

Grape varieties: Cabernet Franc (50%), Malbec (50%). The vines are planted at high density (5,000 vines/ha).

Production Method: Certified Organic Wine (Ecocert certification).

The quality of a wine begins in the vineyard. All our plots are organically farmed to respect the vine, soil life, and terroir. From pruning to harvest, all work is carried out by our team of experienced, full-time employees.

Harvesting: Hand-picked to avoid any crushing or oxidation.

Vinification:

- The grapes are harvested at night to allow for gentle, low-temperature pressing.
- A 4-hour skin-contact maceration takes place in a closed-cage pneumatic press to extract aroma without too much color.
- The juice is settled after 4 days of cold stabilization at 5°C, protected from oxygen.
- Fermentation takes place at a controlled temperature between 14°C and 17°C.
- The new wine is aged in underground tanks to maintain a constant temperature and encourage natural clarification.
- A light filtration using cellulose plates is carried out just before bottling, done at the estate in early February.

Analysis: Alcohol: 12.4% vol - Residual sugar: 0.3 g/L - Total SO₂: 92 mg/L - pH: 3.44

Tasting notes: The color is bright, a very pale pink with salmon hues. The nose is highly expressive, opening up when swirled. Initial aromas of strawberry and blackcurrant give way to floral notes, with hints of candy and grapefruit. The palate is round and lively (with a slight natural sparkle). The aromatic richness is echoed in flavors of red berries. The finish is long and well-balanced.

Cellaring: This rosé is best enjoyed now to appreciate its fruit character. However, it will maintain its quality for up to 2 years.

Serving suggestions: Serve chilled (7 - 10°C) with sunny cuisine (paella, tagine, pizza), barbecues and grilled meats (poultry, lamb...), or with fish (salmon, tuna, cod), scallops, crab, and prawns.

Château Rioublanc

Bordeaux Dry White

**An aromatic, fruity white (citrus, peach, pineapple, pear),
floral and mineral, perfect for appetizers, cheese...**



Classic packaging with a customized capsule and cork closure. A personalized back label with information is available.

Appellation: Bordeaux. **Location:** Right Bank, 16 km north of Libourne.

Vintage: 2024

Quantity Available: 6,000 bottles (02/2025).

Terroir: Plateau of clay-sandy loam over clay with iron-rich deposits.

This cold soil type is ideal for white grape production. It brings freshness and harmony to our wines. Here, the vineyard, planted at high density (5,000 vines/ha), does not suffer from maturity block: the grapes are balanced, yielding wines with good acidity, reasonable alcohol levels, and intense aromas.

Grapes: 85% Sauvignon (for aromatic intensity), 5% Sémillon (for structure and aging potential), 10% Colombard (for freshness). This balanced blend defines the profile of this white wine.

Production Method: Organic (Ecocert certification).

Beyond the legitimate requirements of organic farming, our vineyard is always managed with respect for the plant and biodiversity. Often, it's about intervening as little as possible, which requires the best observation skills! All the work is done in-house by our own team.

Night-time mechanical harvesting to preserve the aromas.

Winemaking: The grape varieties are vinified separately. A 3-hour skin contact ensures the extraction of aromas. After gentle pressing, the juice is chilled to 8°C for 5 days of settling on lees, followed by static racking (to refine without stripping). The yeast fermentation ensures aromatic clarity. This white wine, made from perfectly ripe grapes, is naturally round and aromatic. Aging continues in an underground tank for natural clarification. A simple filtration on cellulose plates is done before bottling. We carry out bottling at the château with our team and equipment.

Analysis: Alcohol: 11.9% - pH: 3.35 - Total SO₂: 120 mg/L - Sugar: 1.2 g/L

Conservation: This wine can maintain its quality for 3 to 5 years.

Description: Beautiful golden color. The nose is intense, very elegant with notes of pear, peach, white flowers (acacia), and citrus. The palate is fairly lively with a nice roundness, echoing the fruitiness of the nose and a mineral note. The finish is long and pleasant.

Food Pairing: This wine will be enjoyed with charcuterie starters, fish or shellfish dishes. It will pair perfectly with a cheese platter, especially with goat cheese or soft-ripened cheeses with a washed rind (Epoisses, Livarot).

Awards:

Gold Medal, Concours Général Agricole Paris 2025
Silver Medal, Challenge Millésime Bio 2025
Silver Medal, Concours de Bordeaux 2025



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Château Rioublanc

Crémant de Bordeaux White Brut or “Brut Nature”

A modern approach with a palate combining the roundness of Sémillon and the liveliness of Colombard.



Certified organic and Brut Nature, this AOC Crémant meets the expectations of a wide range of consumers.

Appellation: Crémant de Bordeaux White

Available quantity: 18,000 bottles (as of 01/01/2024)

Terroir: Clay-silt-silica plateau over iron-rich clay (crasse de fer)

Grapes: 80% Sémillon, 20% Colombard. A well-balanced blend of structure, aromas, and freshness.

Production method: Organic (certified by ECOCERT)

Harvest: Manual, in small crates, to avoid crushing or oxidation.

Harvesting takes place in the morning only, to preserve grape freshness and aromas.

Vinification of Base Wine for Crémant: Selected parcels are located near the winery to minimize the time between harvest and pressing. Two pneumatic presses are used for a very gentle extraction, following a traditional *Champagne-style* pressing program. The juice, already very clear, undergoes clarification (débouillage) after 24 hours of cold settling at 10°C. Fermentation is carried out without sulfite addition, using indigenous yeasts.

Second Fermentation – “Prise de mousse”:

The second fermentation takes place in bottles in underground cellars in Saint-Émilion at 14°C. The wine then matures on lees for a minimum of 12 months, enhancing its aromatic complexity through yeast autolysis. As per tradition, sediment is brought to the neck by manual riddling and removed by disgorgement à la volée. A dosage with no added sugar is used (Brut Nature), followed by corking and wire hooding.

Analysis: Alcohol: 12.1% - pH: 3.2 - Residual sugar: <1g/L - Total SO₂: 46mg/L - Pressure: 5.4 bars

Tasting Notes: Bright appearance with a fine and persistent stream of bubbles. Clean, expressive nose with aromas of white flowers, pear, and light brioche notes. On the palate, it is both lively and round, offering a refreshing and pleasant finish.

Storage & Serving: This Crémant is ready to enjoy now and can be cellared for up to 2 years. Serve at around 8–10°C, preferably as an aperitif to create a festive atmosphere. It can also pair nicely with dessert, fish, or seafood.

In addition to the non-dosage **Brut Nature**, we also offer versions with dosage: **Brut, Sec, or Demi-Sec.**



Award: Gold Medal: Concours de Bordeaux 2023

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Château Rioublanc

Bordeaux Moelleux White

Exceptionally balanced: round and lively, with superb fruity aromas! Perfect as an aperitif, with spicy dishes or desserts!



Classic packaging with a customized capsule and cork closure. A personalized back label with information is available.

Appellation: Bordeaux **Location:** Right Bank, 16 km north of Libourne
Vintage: 2022
Available quantity: 2,400 bottles (as of 01/01/2025)

Grapes: 70% Sauvignon, 30% Sémillon, planted at 5,000 vines/ha.

Farming method: Organic (certified by Ecocert)

Terroir: High plateau of clay-sandy loam over iron-rich clay ("crasse de fer"). This cool soil is ideal for white grapes, helping prevent overripeness and encouraging fresh, fruity expression. This wine is naturally sweet: it comes from passerillé grapes (naturally dried on the vine, without botrytis).

Depending on the vintage, grapes concentrate either naturally or by cutting the fruit-bearing cane at full ripeness and leaving the bunches to dry for 3 weeks on the vine.

Harvest: Manual, early in the morning to preserve freshness.

Vinification:

- **Maceration:** Skin-contact maceration in a closed pneumatic press ensures optimal aromatic extraction while protecting against oxidation; it also gives the wine a lovely golden color.
- **Clarification:** Juice is settled after 4 days of cold stabilization at 10°C
- **Fermentation:** The naturally yeast-rich grapes require no added yeasts
- **Fermentation is halted (mutage)** at a density of 1010 to maintain a balanced sugar/alcohol ratio
- **Aging:** The new wine is aged in underground tanks at stable temperature, preserving aromatic purity
- **Bottling:** Light sterile filtration on cellulose plates just before bottling (late March), done on-site with our own equipment

Analysis: Alcohol: 12.5% - Residual Sugar: 41 g/L - Total SO₂: 130 mg/L - pH: 3.65

Tasting Notes: Brilliant golden color. Expressive nose with dried fruits, apricot, and date, lifted by muscat-like and terpenic notes such as lychee and mango. Fresh attack on the palate, evolving into a well-balanced mid-palate with candied fruit and honey aromas. Smooth, lingering finish with great aromatic persistence.

Serving & Pairings: Enjoy now or cellar until 2025–2028 (or even longer?). Serve traditionally with foie gras, its fresh balance prevents palate fatigue. Also perfect with cheese (sheep's milk, goat, blue cheeses), sweet & savory dishes, or spiced cuisine (e.g. Asian food).

Château Rioublanc

Organic Sparkling Grape Juice (Alcohol-Free)

**Just a few bubbles that change everything,
enjoy it pure or in a cocktail!**



With its classic presentation, close to that of our wines and crémants, this organic sparkling grape juice will look right at home on elegant tables.

Production Area: Bordeaux **Location:** 16 km north of Libourne
Vintage: 2024 - Best Before Date: 01/31/2026
Quantity available: 2,000 bottles

Terroir: clay-silty-siliceous plateau over iron-rich clay.

Grape variety: 100% Cabernet Sauvignon planted at 5,000 vines/ha.

Production method: "Certified Organic" (Ecocert certification).

The quality of a wine starts in the vineyard. The same goes for grape juice!

As in the great estates, our vineyard is worked with respect for the plant, the soil life and... the Terroir. From pruning to harvest, all tasks are carried out by a large team of permanent employees.

Harvest: mechanical with manual sorting and automatic sorting on a "Mistral" table.

Production: The grapes are destemmed but not crushed (to avoid any harsh extraction). This juice is drawn off by saignée, after a 24-hour cold soak at 10°C and protected from air. This allows the extraction of polyphenols and aromatic compounds that will ensure the richness of this grape juice. Then the juice is further cooled to prevent fermentation. Cold stabilization (0°C) continues for one week to ensure tartar precipitation. The juice is then filtered, carbonated (CO₂), bottled and pasteurized at 70°C to prevent fermentation. This natural juice contains no additives and undergoes no other treatment (unlike industrial juices).

Analysis: Alcohol < 0.5° - pH: 3.75 - Sugar: 190 g/l.

Description: Beautiful garnet color. The nose is intense, very fruity (blackcurrant, blackberry), with a hint of violet... On the palate, lots of roundness with a certain freshness brought by the fine effervescence. The finish is long, supported by the smoothness. The magic of pasteurization preserves that characteristic "bourru" (new wine) character of the harvest.

Health: This organic grape juice provides vitamins (B1, B2, B3, B5, B6, B9, K1 and PP). It is rich in antioxidants: polyphenols that protect the arteries and the brain. It is also rich in trace elements, including: magnesium, potassium, phosphorus, iron, copper, zinc, manganese, selenium and calcium.

Serving: This sparkling grape juice without alcohol will be appreciated at breakfast or as an aperitif... It will be ideal for low-alcohol cocktails: for example, 1/2 sparkling juice + 1/2 Crémant or in a long drink with 1/4 Cognac.

Storage: 2 years (to preserve all its qualities).

An opened bottle, recorked with a suitable stopper, will keep in the refrigerator for about a week.

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Pétillant Naturel Rioublanc Pet'Nat'

VIN DE FRANCE – ORGANIC



With its beautiful label, a reproduction of a painting by Anne Godard, this organic Pet'Nat will have its place on all fine tables.

Vintage: 2023

Quantity available: 2,400 bottles

Terroir: Clay-loam-siliceous plateau on iron-rich clay (crasse de fer)

Grape Variety: Cabernet Franc

Production: "ORGANIC" (Ecocert certified)

The grapes are mechanically harvested at night (to preserve aromas), followed by a 5-hour skin maceration in a pneumatic press. Cold settling in the absence of oxygen helps extract aromas. After 3 days, the temperature is raised to 16°C and fermentation begins with indigenous yeasts.

Fermentation continues until a density of 1003 is reached, leaving about 15g/L of residual sugar.

At that density, with our own team and equipment, we bottle this "Pet'Nat", which undergoes its secondary fermentation in bottle, lying down, to produce natural effervescence called "prise de mousse".

Analysis: Alcohol: 12.2% - Sugar: 0.7g/L - pH: 3.3 - SO₂: 20 mg/L - Pressure: 7 bars

Description: Bright garnet color. The nose quickly develops into intense fruity notes (blackcurrant, blackberry) with a hint of florals. On the palate, fine bubbles with a fresh balance. A natural yeast deposit is present: our Pet'Nat has not been disgorged, offering a truly "natural" experience that will appeal to the curious and adventurous.

Service: Serve well chilled, around 6°C, above that, the bubbles may overflow when opened. Allow a few minutes of aeration for the fruitiness to fully express itself.

Pairing: Pet'Nat, with its airy side, is ideal as an aperitif, but thanks to its wine-like body, it can refresh an entire meal.

Aging potential: 3 years

After 18 months of aging on lees, our Pet'Nat shows a good capacity to evolve over time.

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