

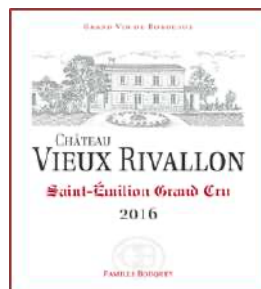


CHATEAU  
VIEUX RIVALLON

## YWRK - Price list

From 1st January 2023

### AOC SAINT-EMILION GRAND CRU



| Vintages | Bottle<br>0,75 L | Magnum<br>1,5L | Cuvée Charles<br>Bottle<br>0,75 L |
|----------|------------------|----------------|-----------------------------------|
| 1999     | -                | 33,00 €        |                                   |
| 2004     | -                | 31,80 €        |                                   |
| 2008     | -                | 24,00 €        |                                   |
| 2009     | -                | 29,50 €        |                                   |
| 2012     | 10,30 €          | 22,60 €        |                                   |
| 2014     | -                | 21,00 €        |                                   |
| 2015     | 10,90 €          | 22,80 €        | 12,60 €                           |
| 2016     | 11,50 €          | 25,00 €        | 13,20 €                           |
| 2018     | 11,20 €          | -              |                                   |



Vintage 2004  
Silver medal in  
Bordeaux competition



Vintages 2015 and 2016  
Silver medal in Lyon  
competition

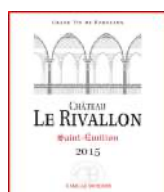


Vintage 2016  
2 stars  
Guide Hachette 2020



Vintage 2018  
Silver medal in  
Bettane & Desseauve  
competition

### AOC SAINT-EMILION



| Vintage | Bottle<br>0,75 L |
|---------|------------------|
| 2016    | 6,80 €           |
| 2018    | 6,60 €           |

### AOC BORDEAUX

| Vintage | Bottle<br>0,75 L |
|---------|------------------|
| 2015    | 3,50 €           |

#### Terms and conditions of sales

**For larger quantities than 1,800 bottles and for older vintages, please contact us.**

Prices are excluding VAT for cardboard cases of 6 or 12 bottles – Ex Works –

Payment : 50% at the order and 50% before delivery

Additional costs for wooden cases : contact us

#### ADDRESS

SCEA BOUQUEY-RIVALLON  
CHATEAU VIEUX RIVALLON  
33330 SAINT-EMILION

#### CONTACT DETAILS

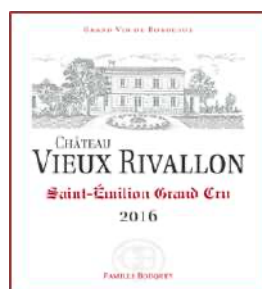
PHONE NUMBER (0033)5 57 51 35 27  
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WWW.CHATEAU-VIEUX-RIVALLON.COM



# YWRK - Degressive price list

From 1st January 2023

## AOC SAINT-EMILION GRAND CRU



| Vintages | 1 to 3 pallets | 3 to 5 pallets | 5 to 10 pallets | 10 to 20 pallets | Over 20 pallets |
|----------|----------------|----------------|-----------------|------------------|-----------------|
| 2012     | 10,30 €        | 9,80 €         | -               | -                | -               |
| 2015     | 10,90 €        | 10,40 €        | 9,90 €          | 9,40 €           | 8,90 €          |
| 2016     | 11,50 €        | 11,00 €        | 10,50 €         | 10,00 €          | 9,50 €          |
| 2018     | 11,20 €        | 10,70 €        | 10,20 €         | 9,70 €           | 9,20 €          |

- 1 pallet is equal to 600 bottles
- The degressive price only applies to the bottle format (0.75 L)



Vintage 2004  
Silver medal in  
Bordeaux competition



Vintages 2015 and 2016  
Silver medal in Lyon  
competition

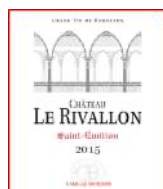


Vintage 2016  
2 stars  
Guide Hachette 2020



Vintage 2018  
Silver medal in  
Bettane & Desseauve  
competition

## AOC SAINT-EMILION



| Vintage | Bottle<br>0,75 L |
|---------|------------------|
| 2016    | 6,80 €           |
| 2018    | 6,60 €           |

## AOC BORDEAUX

| Vintage | Bottle<br>0,75 L |
|---------|------------------|
| 2015    | 3,50 €           |

### Terms and conditions of sales

**For larger quantities than 1,800 bottles and for older vintages, please contact us.**

Prices are excluding VAT for cardboard cases of 6 or 12 bottles – Ex Works –

Payment : 50% at the order and 50% before delivery

Additional costs for wooden cases : contact us

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33330 SAINT-EMILION

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## Château Vieux Rivallon - Old Vintages price list

| Vintage | Volume 75cl | Per 75cl bottle price | Volume 150cl | Per 150cl bottle price | Clearing price |
|---------|-------------|-----------------------|--------------|------------------------|----------------|
| 1970    |             |                       | 50           | € 43.00                | € 35.00        |
| 1975    | 24          | € 20.00               | 150          | € 41.50                | € 33.00        |
| 1978    | 54          | € 13.75               |              |                        |                |
| 1983    | 24          | € 13.00               | 18           | € 28.00                | € 22.00        |
| 1985    | 24          | € 19.70               |              |                        |                |
| 1986    |             |                       | 350          | € 39.00                | € 31.00        |
| 1989    |             |                       | 48           | € 37.00                |                |
| 1992    |             |                       | 300          | € 25.00                | € 20.00        |
| 1993    | 120         | € 7.50                | 560          | € 17.00                | € 13.50        |
| 1995    |             |                       | 700          | € 34.00                | € 27.00        |
| 1996    |             |                       | 600          | € 29.00                | € 23.00        |
| 1999    | 24          | € 15.00               | 650          | € 31.60                | € 25.00        |
| 2001    |             |                       | 800          | € 19.00                | € 15.00        |
| 2004    | 300         | € 14.50               | 280          | € 30.50                | € 24.00        |
| 2006    | 36          | € 9.00                | 480          | € 19.00                | € 15.00        |
| 2008    |             |                       | 750          | € 23.00                | € 18.00        |
| 2009    | 600         |                       | 280          | € 28.20                | € 22.00        |
| 2012    | 2400        | € 10.50               | 180          | € 23.00                |                |
| 2014    |             |                       | 550          | € 20.50                |                |
| 2015    | 3000        | € 11.20               | 200          | € 24.30                |                |
| 2016    | 30000       | € 11.50               | 750          | € 25.00                |                |
| 2018    | 80000       | € 11.30               |              | € 24.60                |                |



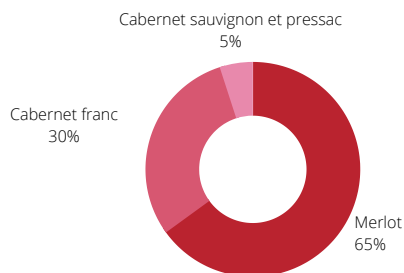
# TECHNICAL DATASHEET

## CHATEAU VIEUX RIVALLON

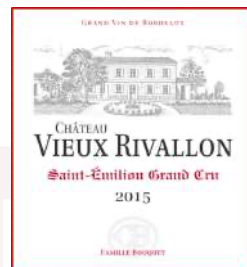
### VINTAGE 2015

The Château Vieux Rivallon has a very old reputation. It is located on the territory of the Commune of Saint-Emilion, in the west of the medieval city, at the foot of the hillside, on ground sometimes sand, clay, sometimes with sandlime in the basement benches alios or grave.

#### Grape varieties



This vineyard is 35 years old on average. The planting density is 6000 vines per hectare. It produces about 45 hectoliters per hectare per year of wine or a bottle of 75 cl per foot. It is given the utmost attention to winemaking



#### Wine maturing

30 % in oak barrels



#### Area

20 hectares

#### Tasting reviews

The Château Vieux Rivallon 2015 has a beautiful garnet red color and limpid.

The nose is dominated by a delicate smoke complemented by aromas of ripe strawberries, blackcurrant with notes of paprika.

The attack is full-bodied, the tannins are fine and the palate is harmonious. The fruit on the palate is supported by notes of liquorice and sweet spices.

The Château Vieux Rivallon 2015 has a fairly long and spicy finish.

#### Agreements food and wine

Will go perfectly with roasted and juicy meat.

#### Call time

Minimum 15 years

#### Operating temperature

From 15 to 17°C

#### Rewards



## ADDRESS

SCEA BOUQUEY-RIVALLON  
CHATEAU VIEUX RIVALLON  
33330 SAINT-EMILION

## CONTACT DETAILS

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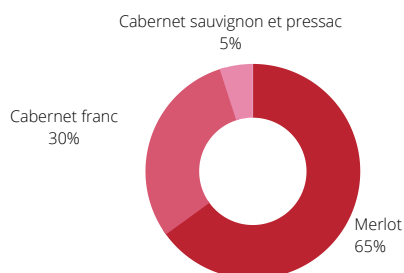
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## CHATEAU VIEUX RIVALLON

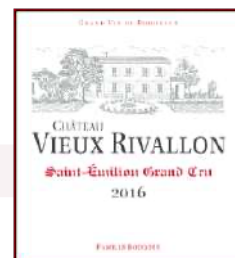
### VINTAGE 2016

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#### Grape varieties



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#### Wine maturing

30 % in oak barrels



#### Area

20 hectares

#### Tasting reviews

The Château Vieux Rivallon 2016 has a beautiful dense, garnet color with carmine reflections. It presents a nose of undergrowth at first, then as it opens up, the wine reveals spicy notes of black pepper, nutmeg and eucalyptus, accompanied by aromas of cherry and blueberry. On the palate, the wine is round with silky tannins, all in a nice balance carried by a thirst-quenching freshness; finish on flavors of mocha, cherry, all supported by a little cocoa blackberry.

#### Agreements food and wine

Will go perfectly with roasted and juicy meat.

#### Call time

Minimum 20 years

#### Operating temperature

From 15 to 17°C

#### Rewards



## ADDRESS

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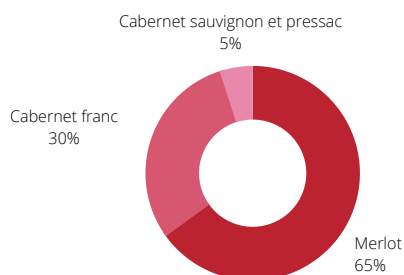


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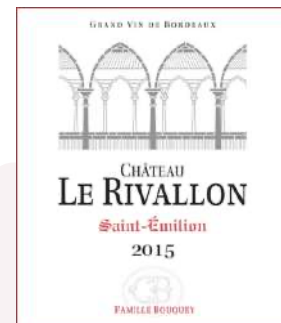
CHATEAU LE RIVALLON  
VINTAGE 2018

Château Le Rivallon, the second wine of Château Vieux Rivallon, has a long-standing reputation. It is located in the Commune of Saint-Emilion, to the west of the medieval town, at the foot of the hillside, on soil that is sometimes siliceous clay, sometimes siliceous limestone, with subsoil banks of alios or gravel.

## Grape varieties



This vineyard is 35 years old on average. Planting density is 6,000 vines per hectare. It produces around 45 hectolitres of wine per hectare per year, or one 75cl bottle per vine. The greatest attention is paid to vinification.



## Wine maturing

100% in vat



## Wine blending

100% Merlot

## Alcool

13,5% vol.

## Production

3,000 bottles

## Tasting reviews

Château Le Rivallon 2018 has a lovely garnet-red colour with light crimson highlights.

The pleasant nose reveals intense aromas of ripe raspberries and fresh rosebuds, as well as delicate toasty notes.

On the palate, the wine is delicious and suave, with refreshing blackcurrant notes. The finish is enhanced by fine notes of walnut.

## Agreements food and wine

Duck breast, grilled meat, tajine or pan-fried tofu for fans of plant-based cuisine

## Cellar time

Minimum 12 years

## Operating temperature

De 15 à 17°C

## ADRESSE

SCEA BOUQUEY-RIVALLON  
CHATEAU VIEUX RIVALLON  
33330 SAINT-EMILION

## COORDONNÉES

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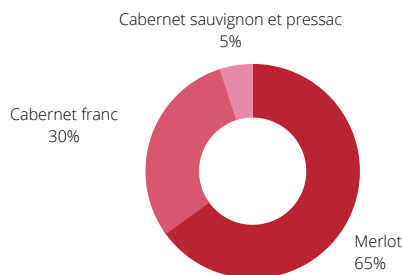


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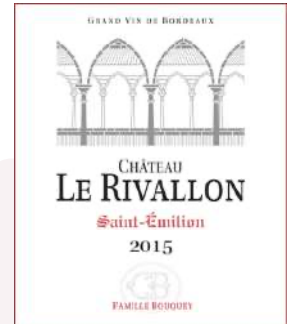
CHATEAU LE RIVALLON  
VINTAGE 2016

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## Grape varieties



This vineyard is 35 years old on average. The density of the plantation is 6000 vines per hectare. It produces around 45 hectolitres of wine per hectare per year, or one 75cl bottle per vine. The greatest attention is paid to vinification.



## Wine maturing

100% in vat



## Alcohol

13,5% vol.

## Tasting reviews

Ruby colour with tints of tile.

The nose is complex, with lovely aromas of candied strawberries and fresh blackcurrants accompanied by fine smoky notes.

Brown tobacco on the palate, with good volume, supple tannins and a long, slightly mentholated finish.

## Agreements food and wine

Viandes grillées ou en saucetel que le boeuf bourguignon et fromages à pâtes dures

## Wine blending

100% Merlot

## Production

4,500 bottles

## Cellar time

Minimum 12 years

## Operating temperature

De 15 à 17°C

## ADDRESS

SCEA BOUQUEY-RIVALLON  
CHATEAU VIEUX RIVALLON  
33330 SAINT-EMILION

## CONTACT DETAILS

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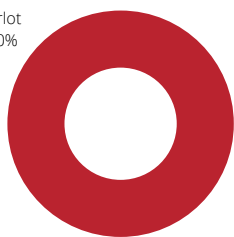
# TECHNICAL DATASHEET

PETITE MARTINETTE  
VINTAGE 2015

Château Vieux Rivallon also owns 1.5 hectares of vines in the Bordeaux appellation, where it produces wines under the Petite Martinette brand, a reference to the childhood home of Charles BOUQUEY, who worked for nearly 70 years to develop the wines of Château Vieux Rivallon. This wine is produced on the clay soils of the Moulon commune.

## Grape varieties

Merlot  
100%



This vineyard is 35 years old on average. The density of the plantation is 6,000 vines per hectare. It produces around 45 hectolitres of wine per hectare per year, or one 75cl bottle per vine. The greatest attention is paid to vinification.



## Wine maturing

100% in vat



## Wine blending

100% Merlot

## Alcohol

13% vol.

## Production

9,000 bottles

## Tasting reviews

This wine has a beautiful ruby colour with hints of tommette. The nose is well-balanced, dominated by morello cherry and redcurrant, with light smoky notes. On the palate, the tannins are smooth and delicate. The freshness of the redcurrant is perceptible on the palate, with fine notes of light tobacco on the finish.

## Agreements food and wine

Soft cheeses such as  
Saint Marcellin,  
poultry in wine sauce  
or mushrooms

## Cellar time

Minimum 12 years

## Operating temperature

De 15 à 17°C

## ADDRESS

SCEA BOUQUEY-RIVALLON  
CHATEAU VIEUX RIVALLON  
33330 SAINT-EMILION

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