

GRANDE RÉSERVE BORDEAUX SUPÉRIEUR

50% Merlot, 29% Cabernet-Franc, 21% Cabernet-Sauvignon



Our top terroirs selection, from our best 5 ha. This Cuvée shows all the sleeping potential of a Bordeaux Supérieur AOC, often challenging more famous labels. A real outsider of your cellar !

“ Grande Reserve ” gathers great potency, delicacy and minerality in one. Showing intense truffle and oriental spicy notes, it is a perfect example of the best “crus” of Grand Verdus.

Elaboration : selection of 6 to 8 bunches per vine (equivalent to 1 bottle), manual harvests and sorting, smooth fermentations with manual pumping-over, 3 to 4 weeks maceration in small concrete tanks at 28/30°C. Gentle vertical pressing. Partial malolactic fermentation in barrels.

Ageing : 14 to 16 months in 40% new French oak barrels, 225 and 400 Liters. Limited racking. Individual tasting of every barrel before final blend. Light fining and filtration.

Gastronomic wine, to drink after 4 years minimum, preferably decanted, and keep up to 10 to 12 years if well stored. Lamb chops, beef ribs or venison will be great match !

Yield : 25hl/ha **Production :** ~ 12 000 bottles

Area : 5 ha

90-91 Pts James Suckling 2020

90 Pts Andreas Larsson