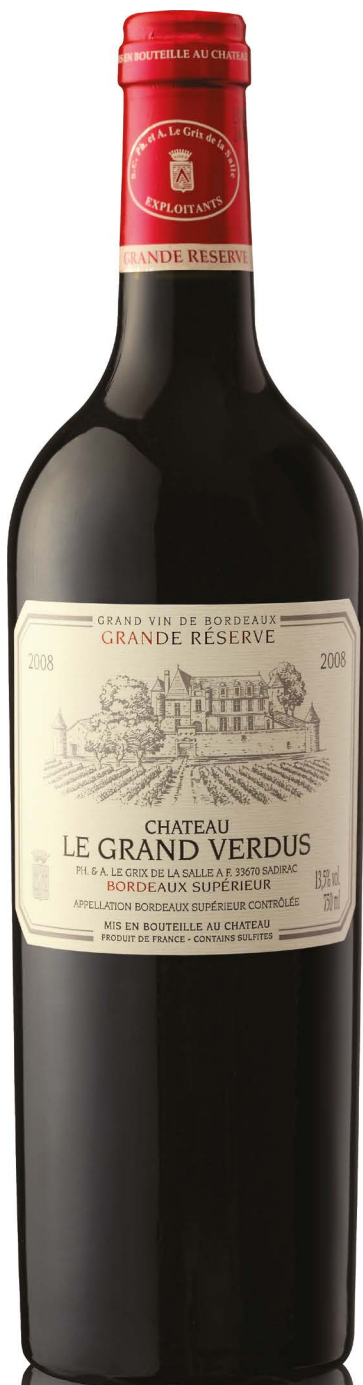


Château Le Grand Verdus

« Grande Réserve » Bordeaux Supérieur



Château Le Grand Verdus, 115 hectares of vineyards, is in the heart of a hilly natural site of Entre Deux Mers, only 20km East of Bordeaux, near to Saint-Emilion. Since 1810, the « Le Grix de la Salle » family has been the owners of this superb Renaissance manor, dating 1579. A Château where the secret of genuine Bordeaux winemaking has been passed down from generation to generation. Today, it is Antoine and Thomas Le Grix de la Salle turn to continue this great heritage

Acknowledged as one of the « Grands Vins » of Bordeaux Supérieur appellation, this wine is amazing and surprising. Made from the strict selection of best grapes from five superb plots located at Grand Verdus hilltop vineyards, « Grande Réserve » gathers great potency, delicacy and minerality in one. Showing intense truffle and oriental spices notes, is a truly perfect example of THE best of Grand Verdus.

- **Blend :** **80% Merlot, 11% Cabernet-Franc, 9% Cabernet-Sauvignon**

- **Vinification :** 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 stainless steel tanks at 28/30°C. Gentle vertical pressing. Partial malolactic fermentation in barrels.

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

- **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 best match !

- **Medals and Awards :**

2011	Wine Enthusiast	2014	89 pt
2009	Wine Enthusiast	2013	88 pt
2009	Guide Hachette	2012	Citation
2010	Decanter Magazine	2012	16/20
2009	Concours de Bordeaux	2011	Bronze
2007	Guide Hachette	2010	1 étoile