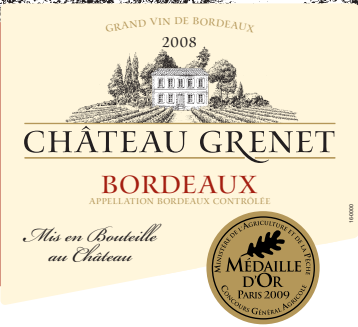


Elegant et intense, ce joli vin à la robe pourpre, surprend par sa fraîcheur, ses arômes de cassis, de cerise noire, et par ses notes poivrées. Sa bouche, très fruitée sur des nuances de mûre et de réglisse, est ample, avec des tanins veloutés qui lui confèrent rondeur et puissance. Un vin de velours, harmonieux, à boire sur du gibier rôti.



Gold Medal
Paris 2007



Château Grenet

BORDEAUX 2008

Tasting Notes

Elegant and intense, this lovely wine with its crimson colour is surprisingly fresh, offering aromas of cassis and black cherry as well as peppery notes. Lots of fruit on the palate with hints of blackberry and liquorice. This is an ample wine with smooth tannins giving it roundness and power. A silky, harmonious wine that goes well with roasted game dishes.

Owners:

Christophe Rebillou

Location:

Castelviel

Type of Soil:

Clay-limestone

Grapes Varieties:

60% Merlot, 30% Cabernet Sauvignon, 10% Malbec

Winemaking Techniques:

Pre-fermentary maceration under cold conditions.
Low-temperature fermentation (22°C).
Vertical pressing.

Matured:

In stainless steel vats.

Production:

42,667 bottles

