

Château Les Grands Chênes

Médoc Cru Bourgeois

Sight: Deep garnet, with hints of mahogany and biscuit, signs of aging.

Smell: The nose is complex. Notes of blackcurrant and plum appear in turn, followed by secondary aromas of spices, like cinnamon, and roasted notes of charred wood.

Taste: Forthright flavor revealing the incredible finesse of well-rounded, perfectly balanced tannins. Roasted notes and ripe fruit on the palate. Balanced, full-bodied finish.

LOCATION : Saint Christoly du Medoc. The vineyard has been planted around an ancient fortress dating back from the 16th century. The area became very dynamic thanks to the increasing business activities of the Port with foreign countries.

VINEYARD AREA : 34 hectares

SOIL : Gravels from the Garonne River

GRAPE VARIETIES : 70 % Merlot, 29 % Cabernet Sauvignon,
1 % Cabernet Franc

Average of the vines: 40 years old

Planting density: 7,500 vines per hectare

Yields: 34 hl per hectare

HARVESTING : Hand-picking.

WINEMAKING : Transfer into thermos-regulated and small capacity wooden vats to allow a parcel based selection. Vatting by gravity flow. Manual punching down. Maceration for 28-30 days.

AGEING : During 16 months in 25% new oak barrels

ANNUAL PRODUCTION: 200,000 bottles

