

Château Tour Granins Grand Poujeaux Moulis

*A soft, round and pleasant wine with a good body, beautiful red fruit aromas
And ripe tannins – To taste at 17° over grilled meats, game and cheeses.*

LOCATION: In the city of Moulis, in the locality of Poujeaux, between Château Poujeaux and Maucaillou. Created in 1928 by Mr Edouard Batailley under the name of Peyrodon, it was enlarged by the purchase of vines from Ch. Granins and was given the name of Tour Granins Grand Poujeaux in 1983.

VINEYARD AREA: 12 hectares

SOIL: Garonne gravels and clayey-calcareous

GRAPE VARIETIES: 80 % Merlot, 20 % Cabernet Sauvignon,
Age of the vines : 35 years old

HARVESTING: Green harvest, leaf removals. Hand-picking at full ripeness-
Sorting out in the vines.

WINEMAKING: Strict selection of the grapes. Traditional winemaking in thermo-regulated concrete and stainless steel vats with a long maceration between 20 to 25 days according to the vintage.

AGEING: During 12 months in vats and oak barrels for 20%

ANNUAL PRODUCTION: 2,500 bottles

MEDALS :

Vintage 2015

GOLD: Concours de Bordeaux Vins d'Aquitaine 2017

