



“PRELUDE” du GRAND MOULIN- Blaye Côtes de Bordeaux 2015

Description

APPELLATION: AOP BLAYE CÔTES DE BORDEAUX

I love wines for their delicacy and complexity and I'm passionate about our Right Bank. In 1980 I therefore had not the slightest hesitation in taking over the helm of the estate created by my great-grandfather in 1904, and was proud to do so. When I took on the estate it had also started to grow other crops, and the vines covered only 7 hectares. I returned it to its original purpose and restructured, modernised and extended it; today it covers 81 hectares. I'm sensitive to environmental issues and I also own Château Les Aubiers which has 25 hectares of vines, organically farmed since 2011.

Awards :

Vintage 2014 : Silver medal Concours de Mâcon 2016, 17/20 Revue du Vin de France, Double Gold medal Sakura Awards 2016, Bronze medal Concours Mondial des Vins de Féminales 2016, Bronze medal Concours des Vignerons Indépendants 2016, 87 points WINE ENTHUSIAST
 Vintage 2015 : Gold medal Concours des Vignerons Indépendants 2017, Bronze medal International Wine Challenge 2017

Viticulture

80 % Merlot, 10 % Cabernet Sauvignon, 5 % Cabernet Franc, 5 % Malbec

Terroir: Sandy gravel

Total surface of the vineyard : 81 hectares

Vinification

Cold maceration according to grape quality. A slow start to alcoholic fermentation with pumping over 2 or 3 times a day followed by delestage. Three weeks' gentle maceration at a temperature of 22°C. Aged in 225 litre French oak barrels (one third new barrels) without racking, in an anaerobic environment to preserve a maximum of fruit.

Analysis

Alcohol : % vol

Tasting Notes

This blend includes Merlot and two Cabernets. Deep purple in colour. Pleasant aromas of confit dark fruit with caramelised, spicy notes. The palate is elegant, underpinned by pronounced yet entirely unaggressive tannins that emphasise a long, complex finish.

Wine and Food pairing : Prime rib of beef

