

Château Grand Chêne

2018

Vin issu de vignes de 25 ans, sol sidérolithique sur des coteaux à 250 m d'altitude. Il accompagnera merveilleusement bien la cuisine du Sud-Ouest ainsi que les plats relevés.

Appellation: A.O.P Cahors

Grape variety: 85% Malbec, 10% Merlot, 5% Tannat

Yields: 50 hl / ha

Alcoholic degree: 13 °

Vinification: Traditional in stainless steel vats

Aging: In vats for 18 months in stainless steel vats

Availability: Bottles of 75 cl, 150 cl.

Cork: Diams 5 cork, guaranteed tasteless.

Keeping: About 7-8 years

Tasting: Purple color, tiled reflections. Complex nose, plum, kirsch with spicy and buttery notes. Explosive on the palate, large volume, fine and melted tannins, aromas of plum, cranberry, spices and crème fraîche, very good balance.

Serve at a temperature of around 18 °

Gold medal at the Gilbert & Gaillard International Challenge

