

# ***Château Grand Chêne***

## ***GVIN 2018***

**This wine comes from a siderolithic soil on slopes at 250 m, will seduce you with its complexity, power and finesse. It will go perfectly with dishes in sauce, powerful meats as well as cheeses with character.**

**Appellation: A.O.P Cahors**

**Grape variety: 100% Malbec**

**Yield: 30 hl / ha**

**Alcoholic degree: 14.5 °**

**Vinification: Long maceration in a jar for 4 weeks with manual punching d**

**Aging: on fine lees in a sandstone jar for 18 months**

**Availability: Bottles of 75 cl Bordeaux Antik Saverglass**

**Packaging: cardboard box of 3 bottles**

**Cork: Diams 10 (guaranteed without the taste of cork)**

**Keeping: About 10 years**

**Tasting: Very deep black color. Explosive and mineral nose, black cherry, violet. Very present but fine and very velvety tannins, explosions of black fruits on the palate, big sweetness, finish on violet, pepper and chocolate**

**Service: Serve at a temperature of around 18 °**

