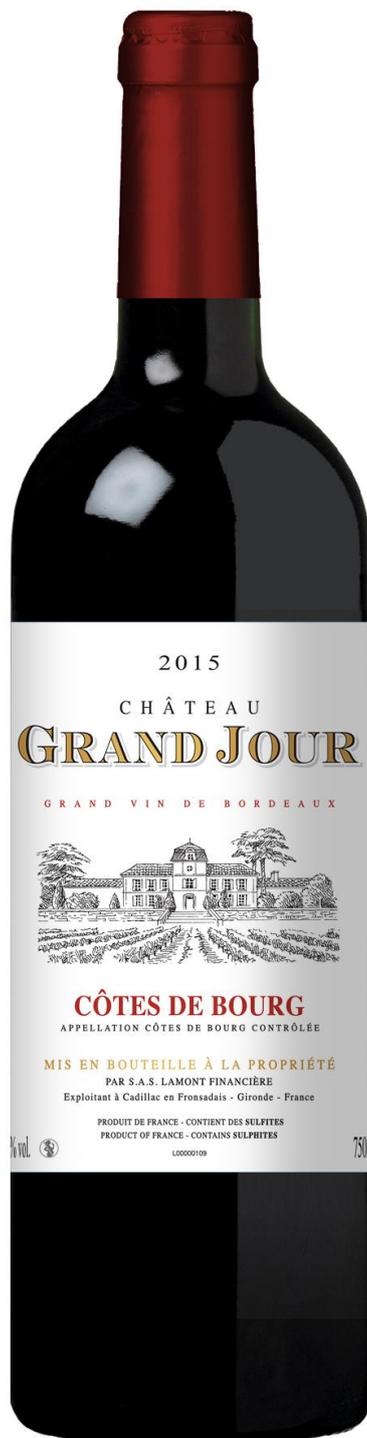


## CHÂTEAU GRAND JOUR

AOC Côtes de Bourg

# 2015



**Alcohol:** 14% vol.



### Blending

90% Merlot  
10% Cabernet franc



### Vineyard

Surface: 31 hectares of vines.  
Soils: clay-limestone.  
Planting density: 5 000 vines per hectare.  
Average age of the vines: 40 years.



### Wine growing

Sustainable growing respectful of the plant and the environment.  
Average yield: 49 hectoliters per hectare.

### Wine making



Mechanical harvest from mid-September to mid-October depending on the maturity of the plots. Manual sorting. A separated vinification of the grape varieties is realized in temperature controlled stainless steel tank. Long vatting (25 days), prefermentation maceration a few days at 8° C, alcoholic fermentation with regular pump over and devatting. The aging process is realized for 18 months, including 12 months under wood.

### Tasting notes



Greatly tasty, this wine from old vines Merlots complemented with Cabernets Francs has a beautiful dark color with brilliant reflections. The nose seduces with its finesse, its subtle aromas of red fruits nuanced by brioche and floral notes. The mouth is distinguished, captivating, dense and ethereal.

**Aging of wine:** 5 to 10 years.



### Medals et rewards

*Concours de Bordeaux 2017 : Golden Medal*  
*International Wine Challenge 2018 : Silver Medal*  
*Concours de Mâcon 2017 : Bronze Medal*  
*Sélection du Guide des Vins DVE : 84/100*

