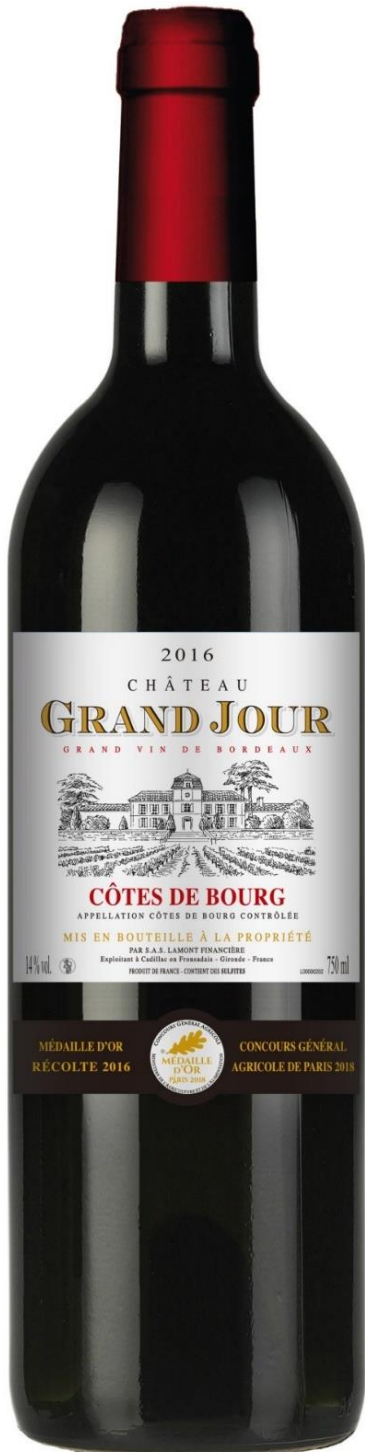


## CHÂTEAU GRAND JOUR

AOC Côtes de Bourg

# 2016



**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

The harvest is mechanical. 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

Deep appearance with ruby red reflections. The first expressive nose is marked by mature fruits, then empyrematic notes. The tannins are elegant, with a fresh and balanced palate.

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



### Medals and rewards

*Concours Agricole de Paris 2018: Gold medal*  
*Decanter World Wine Awards 2018: Bronze medal*  
*International Wine Challenge 2018: Bronze medal*  
*Guide Hachette des Vins 2019 : 2 stars*

