

# CHÂTEAU GRAND JOUR

AOC Côtes de Bourg

# 2018



MILLESIME 2018



CHATEAU  
GRAND JOUR  
COTES DE BOURG  
MIS EN BOUTEILLE AU CHATEAU



**Alcohol:** 14.5% vol.



## Blending

90 % Merlot  
10 % Cabernet Sauvignon



## Vineyard

Surface: 24.5 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: 41 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), pre-fermentation maceration a few days at 8 ° C, alcoholic fermentation with regular pump over and devatting. The aging process is realized during 12 months under wood.



## Tasting notes

Very deep ruby colour in the glass with viscosity and multiple tears. The nose is pleasant, develops aromas of red and black fruits and fruit pulp; then come fragrances of sour cherries and liquorice. On the palate, it is a wine with a round and fleshy attack, which restores these fruity flavours with a touch of liquorice. The notes of coffee, roast and cocoa are followed by a balanced and harmony refined finish.

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



## Medals and rewards

*Concours Agricole de Paris 2020 : Golden Metal*

*Guide Hachette 2021 : 2 Stars*

*Challenge International du Vin 2020 : Silver Metal*

*Guide des Vins DVE Selection : 86/100*