



Château GRAND BARAIL 2014

MONTAGNE SAINT-EMILION AOC

Château GRAND BARAIL is situated on a clay-limestone mound overlooking the vast wine-growing area of Saint-Emilion, Pomerol and Lalande de Pomerol.



VINEYARD

Siliceous-clay soil with mangesien sub-soil giving the wine roundness, spices and elegance.

Age of vines: 20/30 years.

MERLOT 75%, CABERNET FRANC 25%

WINE

Tillage cultivation: manual simple Guyot pruning. Leaf thinning when the fruits start to ripen, and green harvesting to select the best grapes.

Harvesting & Vinification: mechanical harvesting with rigourous manual grape sorting on a vibrating table. Traditional vinification in thermoregulated cement and stainless steel vats. Cold pre fermentation maceration during 5 days for extraction of the grape aromas. Daily fractionated pumping over. Then long period of maceration (around 20 days).

Ageing: 12 months.

TASTING

A very beautiful, deep purple colour with violet streaks showing a young and powerful wine. Blackcurrant and blackberry notes come out on the nose at first. Round on the palate, this wine is counterbalanced by blended tannins. The finish is fresh with a light point of a pleasant acidity giving this wine pleasant long-lasting aromas and flavours.

To be served with cured meats, grilled meats, roasted poultry, semi-matured cheese...

INTERNATIONAL RECONGNITION







GOLD (87/100), Gilbert et Gaillard 2016 SILVER, Elle à Table 2016 COMMENDED, DWWA 2016

Prix d'Honneur, Dussert Gerber 2018













