



Château GRAND BARAIL 2016

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 80%, CABERNET 20%

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)

days).

Ageing: 12 months.

TASTING

A garnet colour with some silver tints. The nose offers an explosion of fruits like blackcurrant, blackberry, plum and black cherry. Round and full bodied, delicate. It is full and very silky on the palate. Very tasty!

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

INTERNATIONAL RECOGNITION



MONTAGNE SAINT-EMILION





GOLD (87/100), Gilbert et Gaillard 2016 SILVER, Concours Général Agricole Paris 2018 PRIX DES VINALIES NATIONALES 2018 BRONZE, Decanter World Wine Awards 2018











