



VIGNOBLES  
POITEVIN LAVIGNE



# Château Grand Bert

*Cuvée 1<sup>er</sup>*  
AOC Saint Emilion Grand Cru

<b>Vintage :</b>	2015
<b>Grape Variety :</b>	85% Merlot 15% Cabernet Franc
<b>Terroir :</b>	Sand and Gravel
<b>Area :</b>	2 Hectares (5 Acres)
<b>Yield :</b>	30HI/Ha (12.1 HI/Acre)
<b>Production :</b>	8 000 bottles
<b>Wine Making Process :</b>	Parcels are selected before the harvest to gather the best fruit for this exceptional "cuvée". The harvest is carried out by the most technologically advanced machine. As soon as the grapes arrive at the barrel hall a total destemming, sorting by a team of 6 people and the crushing of the grapes is performed.

We practice a pre-fermentation cold maceration of 72 hours in order to extract aromas and obtain a nice colour. Then comes the alcoholic fermentation of 10 days and finally a maceration under the "marc" (solid remains of the grapes after crushing) of 30 days will give to the wine all its tannic structure and unveil the qualities of the vintage.

**Aging / Wine Blending :** The aging of the wine takes 18 months on average. It is carried out in new French oak barrels. After this period of aging comes the assembly of the vintage and then the bottling at the property.

## Tasting Advices

Serve between 16°C and 18°C. Keep potential of at least 15 years.

## Wine's typicality

Velvety, structured, concentrated, powerful, complex, all finesse. Our most beautiful wine vinified only on the great years.

## What to eat with ?



Beef rib of the Aubrac breed, shallots in a shirt, accompanied by French fries cooked with goose fat and a rocket salad with walnut oil.



Fine Capon with beautiful morels of the Vosges mountains sauce and its pilaf rice.



The Château Grand Bert is appreciated all the more during a tasting between lovers of good wines.

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