

CHATEAU GRAND VILLAGE Bordeaux 2019

Provenance: Bordeaux Supérieur, Bordeaux

Grape Variety: 19% Bouchets 81% Merlot

Classic meat dishes such as beef and lamb, or rich fish courses of tuna, mushrooms, and pasta

Serving:

Temperature: 15.5°C





Vineyard Cultivation:

Founded in 1650 by Jacques Verdery, one of Jacques' direct ancestors, Château Grand Village is the birthplace of this family of vignerons. Harvested on the clay-limestone soils of Grand Village, this wine became the "Grand Village of Lafleur". Manual harvest is performed with double sorting at the vineyard and a third sorting in the cellar.



Vinification:

Alcoholic fermentation is done in stainless steel and concrete tanks with soft maceration (15 to 25 days) and moderate tannin extraction. Then there is 12 months of barrel aging (30% new, 40% one year old, 30% two years old). Bottled the second April after harvest.







Tasting Notes:

Increasingly replanted or grafted over to vine genetics from Lafleur, and lavished with the same viticultural attention to detail, this estate is fast becoming a loss-making (but in many respects enriching) venture for the Guinaudeau family. Offering up aromas of cherries, wild berries, petals and sweet spices, the 2019 Grand Village is medium to full-bodied, layered and concentrated, with lively acids, powdery tannins and a long, mineral finish. It's a brilliant wine that makes a mockery of the traditional appellation hierarchy. Tasted April 2022. 93 points, William Kelley, Wine Advocate.



Soil Type:

Clay-limestone



Method:

Sustainable

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