

COLLECTION

GRAND DEFFAND RED

2021 VINTAGE
AOP LUBERON

85 % SYRAH
15% GRENACHE

SERVE BETWEEN 16-17°C

LIMITED EDITION 1,700 BOTTLES

AGING POTENTIAL 10-15 YEARS



Appearance

Intense red with purple hues

Nose

The initial aroma reflects the typicality of southern Syrah. Subtle notes of black olive and laurel blend with the wine's smoky character.

Upon aeration, touches of spice reveal the complexity and earthy identity of Grand Deffand.

The subtle finish evokes notes of undergrowth and smoke.

Palate

The texture is full, fleshy, and velvety, without being excessively concentrated. A sense of structure melds perfectly with the wine's freshness, giving way to the sensation of fullness. The tannins subtly unfold, expressing retronasal aromas of delicate black fruit and licorice. A wine with superb length and promising aging potential.

Pairing

Braised beef fillet, roasted vegetables, and caramelized onions.

Wild boar stew with creamy mashed potatoes.

Duck breast and pan-seared gnocchi.

*Veggie idea: Butternut squash with feta and chestnut shards.



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After a dry and particularly mild winter, the bud break was very early, and the vines unfortunately suffered from early April frost.

The gloomy month of May, along with rain and temperatures below seasonal norms, delayed the vine's growth cycle.

The weather improved in June. Despite the absence of rain, summer temperatures fluctuated greatly between night and day, enhancing the grapes' aromatic quality.

By the end of August, certain grape varieties, including syrah, showed signs of water stress, resulting in major yield losses, despite the good quality.

Harvest began about ten days later than in a "normal" year. Subsequently, there were regular episodes of rain, forcing us, in our constant pursuit of quality, to carry out a rather severe harvest selection, resulting again in a significant yield loss.

Nevertheless, the wine quality remains high with lovely aromatic expression and superb balance, making for a subtle vintage with great aging potential for both reds and whites.

WINEMAKING

Manual harvesting in 25 kg crates. Double sorting, first of whole bunches upon arrival, then berries after total destemming. Treading. Direct vatting and vinification by grape variety. Cold pre-fermentation maceration for 6 days and fermentation at 18-20°C for 20 to 25 days. Malolactic fermentation in casks and aging on fine lees. Wine is aged for 19 months in casks and 3 months in vats.

la Verrerie
CHATEAU

ALCOHOL ABUSE IS HARMFUL TO YOUR HEALTH. PLEASE DRINK IN MODERATION.