

COLLECTION

GRAND DEFFAND RED

2019 VINTAGE

AOP LUBERON

99 % SYRAH

1 % GRENACHE NOIR

SERVING TEMPERATURE 16-17°C

LIMITED QUANTITY 6 850 BOTTLES

CELLARING 10-15 YEARS

**Appearance**

Shiny, brilliant, and intensely purplish.

Nose

Very pure, the nose is immediately expressive with touches of violets, this charcoal, liquorice side, enhanced by these beautiful notes of ageing in the lightly smoky and larded character.

Palate

The first sensation is an impression of very nice balance. The power is felt, but without excess, accompanied by an immense freshness and a very great finesse of tannins. The notes felt on the nose are confirmed on the palate, from floral touches to fruity touches blending woody notes and great nobility. The wine stretches on the finish, leaving a felling of great length.

Food and Wine Pairing

Lamb fillet, juice infused with Java pepper and savory. Confit of Chalosse beef cheek and grilled marrow. «A la Royale» hare. Veggie idea: vegetarian country terrine with Garam Masala.

THE 2019 VINTAGE

After a fairly rainy winter and spring, the water tables, thus recharged, were able to cope with a particularly scorching summer, forcing the vines to draw deep to avoid significant water stress. In the fields, in view of this hot summer are quite low, the grapes, of perfect quality, allowed the birth of this Grand Deffand, promised at a very bright future and already tasting superbly.

WINE MAKING

Anually harvested in 25 kg boxes. Double sorting by entire bunch and then by berry after full de-stemming. Crushing. Immediate vatting and separated vinification for each grape variety. Pre-fermentation cold maceration for 6 days and fermentation at 18-20 °C for 20-25 days. Malolactic fermentation, clarification and coarse filtering. Cask maturation for 12 months and 6 months more in concrete vats before 6 months of rest after bottling.

la Verrerie
CHATEAU

PLEASE DRINK RESPONSIBLY.