

COLLECTION

# GRAND DEFFAND RED

2020 VINTAGE

AOP LUBERON

85 % SYRAH

15 % GRENACHE NOIR

SERVING TEMPERATURE 16-17°C

LIMITED QUANTITY 7 000 BOTTLES

CELLARING 10-15 YEARS

**Appearance**

Garnet red with deep shiny purple undertones.

**Nose**

The first aromas are delicate and elegant. Subtle floral notes like violet and rose petals express this delicacy. After swirling the wine, touches of blueberry, licorice, and black olives reveal the complexity and earthy identity of Grand Deffand. The subtle finish evokes notes of rosewood and juniper.

**Palate**

The first impression is that of perfect balance. With a generous texture this wine is fleshy, velvety, and intense without being excessively concentrated. Its structure blends perfectly with the wine and its freshness, leaving a pleasing sensation of abundance. The tannins are silky and fade with time. Delicate retronasal aromas recall black fruit and floral notes. The finish is quite long and perfectly suitable for drinking but has high potential for aging.

**Food and Wine Pairing**

Chalosse Beef tenderloin from with its jus, grilled marrowbone, and turned vegetables. Roast pheasant hen with glazed carrots and gravy. Duck Pot-au-Feu. Veggie Idea: Puy green lentil and «trumpet of death» mushroom casserole.

**THE 2020 VINTAGE**

An extremely special vintage harvested in the context of the unprecedented Covid crisis. The vintage started with an idyllic spring for the vines with low rainfall. The summer heat forced the vegetation to its limit, but the vineyard still benefited from a good range of temperatures with cooler nights. While an early harvest was announced 15 days in advance, our vines ended up surprising us and taking their time to ripen fully. The harvest began at the end of August of which the first half went perfectly. The second round was more complicated. Despite constant rain, we let the reds ripen, which obligated us to do a lot of sorting. But this eventually pay off as we obtained gorgeous red wines. 2020 is a great vintage, with nice freshness and exceptional balance.

**WINE MAKING**

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. Aging in casks for 19 months and 3 months in vats.

*la Verrerie*  
CHATEAU

PLEASE DRINK RESPONSIBLY.