



# Château DE LA GRENIÈRE *Cuvée de la Chartreuse*

**AOC LUSSAC SAINT EMILION**

**History :** vineyard dating back to the end of XVIIIth century

**Area :** 10 Ha, whose 2.5 Ha for Cuvée de la Chartreuse

**Vineyard :** 50 years aged

**Grape varieties :** Merlot 75%, Cabernet sauvignon 20 %, Cabernet franc 5%

**Soil :** clay, clay-limestone, or clay-gravel with hints of iron.

**Harvest :** mechanical, at optimal ripeness

**Vinification :** Strict control of the fermentation, with heat regulation. Long-lived between 3-4 weeks.

**Maturing :** aged in oak barrels, a third of them are renewed every year

**Production :** 15000 bottles

**Tasting comment :** Colour is rich with purple reflections. The complex and expressive bouquet reminds one of the ripe red fruit and elegant grilled wood. The taste of the wine is soft and ample; there is sensation of strength and finesse, which promises a good future. There is a good balance between the wine and its ageing in barrels.

**Vignobles DUBREUIL**

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