



Château DE LA GRENIÈRE

AOC LUSSAC SAINT EMILION

History : vineyard dating back to the end of XVIIIth century

Area : 10 Hectares

Vineyard : 35 years aged

Grape varieties : Merlot 70%, Cabernet sauvignon 20 %, Cabernet franc 10 %

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 and 4 weeks.

Maturing : 20 % aged in oak barrels, third and four years old
80% aged in concrete or stainless vat.

Production : 37 000 bottles

Tasting comment : Colour is rich with purple reflections. The complex and expressive bouquet reminds one of the ripe red fruit. The taste of the wine is soft and ample; there is sensation of strength and finesse, which promises a good future.



Vignobles DUBREUIL

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