

DOMAINE GONZAGUE MAURICE

Before settling in Montagne, Gonzague Maurice worked for various estates: in Sancerre, in Château Maucamps (Haut-Medoc), Domaine Chevalier (Pessac-Léognan), Château Poupille (Côtes de Castillon) and Domaine de l'Île Margaux. In 2005 he decided to buy an old winery and 3.2 hectares of vines. Once set up, he decided to expand the estate, which currently covers 7.5 hectares in Montagne Saint Emillion, 2.5 hectares in Puisseguin Saint Emillion and 3 hectares in Côtes de Castillon.

 $\underline{\text{Bordeaux vintage 2017}}$: the harvest was considerably affected by record frost in late April and heavy hailstorms that hit certain appellations in late August. Nevertheless, the vintage has turned out to be high in quality.

CHÂTEAU DE GRANDCHAMP MONTAGNE SAINT EMILION 2017

Grapes: 90 % merlot, 10 % Cabernet Franc

Surface: 5 hectares

Soils Type: Clay - Limestone

Density: 6,500 vines/hectare

Farming: Traditional farming, working one row with grass and one row ploughed. All the work is done by hand in the vines, until the harvest.

Winemaking: Manual harvest with sorting of grapes. Vinified in small concrete and stainless steel vats (50Hl) with temperature control. Aged 2 years in concrete vats.

Tasting notes: Nose of candied back berries and gingerbread. Full bodied on the palate with smooth tannins. Nice finish on spices and cacao notes.

Food Pairing: Roasted pork chop, turkey fillets in Porto sauce, or marinated duck breasts.

To be served at 60-64°F

