



Château de Grandchamp - Montagne Saint Emilion

Before settling in Montagne, Gonzague Maurice worked in the wine business for several years, first two years in Sancerre, then 4 years in a domain in Haut-Medoc. He then followed a specialized training course at 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. Its installation required a lot of work since the vines were in very poor condition. More than 3000 vines to replant. The vat room was also in an average state, with functional concrete vats but a large layer of scale to be removed. Once set up, he decided to expand the estate, which currently covers 7.5 hectares in Montagne Saint Emilion, 2.5 hectares in Puisseguin Saint Emilion and 3 hectares in Côtes de Castillon.

An architectural "madness" has been built on the Château de Grandchamps: a small 18th century tower that officially served as a relay for the pilgrims of Compostela, but above all as a bachelor pad for the local lord! Wink at it can be found on the different labels of Gonzague Maurice wines.



*"2016 is really in line with the 2015. Really good vintage, dry and warm. That makes powerful merlot, perfect for a good Montagne St Emilion. A good storm end of August helps with the yield. Beatifull weather until end of October when the Cabernet Has been harvested". **Gonzague Maurice – Owner and Wine Maker***

Grapes : 75 % merlot, 20 % Cabernet Franc, 5 % Cabernet Sauvignon

Surface: 3.2 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 in the Vines. Once the grapes arrive at the cellar, they will be stored in small concrete vats (50HI) with temperature control. The ageing takes place for 75% in the vats and 25% in oak barrels from several years old. (5 to 10)

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

To be served at 60-64°F

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