



GRAPE VARIETIES

Merlot, Cabernet Franc

APPELLATION

Bordeaux supérieur

ALCOHOL CONTENT

14% Alc/Vol.

SOIL

Clay and limestone on the hilltops, clay and sand silts, clay on soft Agen sandstone subsoil

Château Grand Renom 2015

Bordeaux supérieur

Château Grand Renom is a blended wine. It is located at Eynesse, on a rich and diversified terroir. Merlots and Cabernet Francs are strictly selected and sorted in order to produce a typical Bordeaux wine.

VINIFICATION

Each plot is vinified separately. During the fermentation, 3 to 4 cap punchings to extract the most qualitative tannins. After 3 to 4 weeks of maceration, the wine is racked off and the marcs are pressed.

AGEING

After malolactic fermentation, the wine is matured in French oak barrel for 12 months. Only 1/3 of new barrels are used in order to keep fruitiness.

TASTING NOTES

Appearance : Ruby colour

Nose : Red fruit aromas

Palate : Well-balanced, medium-bodied wine, tannins are smooth and soft with fruitiness and freshness.

VINTAGE REPORT

Harvests from the end of September to the beginning of October. Mechanical harvests with on-board sorting to only keep the best grapes.

RESOURCES

www.antoinemoueix.com