

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 2016

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

Grapes were sorted to keep only the best berries. Wines have fine acidity and a high tannic load. The maceration times for Grand Renom were relatively long in order to extract only the best quality tannins.

AGEING

Maturing for 12 months in new barrels for one third, in one-wine barrels for one third and in two-wine barrels for the rest.

TASTING NOTES

Appearance : Fine ruby colour

Nose : Delicate nose of red fruit

Palate : Balanced on the palate, the attack is full and pleasant with woody notes, tannins are silky and delicate with fine aromatic freshness.

FOOD PAIRINGS

Delicatessen, red meats or hard cheeses.

VINTAGE REPORT

Beginning of the harvest the 1st of October

RESOURCES

www.antoinemoueix.com