



CHÂTEAU
GRAND
BOISE

CHATEAU GRAND BOISE OLYMPE RED

BLEND:	Olympe
COLOUR:	Red
APPELLATION:	AOC Cotes de Provence Vintage wine
VARIETIES:	Syrah and Grenache from old vines
FERMENTATION:	Stainless steel vat
AGING:	Barrel Malolactic fermentation

CULTURE RAISONNÉE (REASONED VITICULTURE)

Chateau Grand Boise is cultivated in accordance with the charter of "Nutrition Méditerranéenne en Provence". Its healthy environment permits the use of "reasoned agriculture" using **neither artificial fertilizers nor chemical herbicides**.

OVERALL STRATEGY

The harvest is destalked and lightly crushed.
The grapes issuing from this are put into stainless steel vats, where it ferments at a temperature maintained below 25°C (77°F). After malolactic fermentation, the wine is aged in oak barrels.

TASTING NOTES

Deep ruby robe. Flattering nose, full of elegance. It shows scents of red fruits, hints of liquorice and spice. With light tannins, in the mouth it is very fresh.

It with accompany meat and charcuterie very happily and can equally well be drunk at 10°C as at 16°C (50 and 60°F)

PRESS COMMENTS

- ★ Guide Bettane & Desseave 2010: "Luscious fresh tannins..." (2008 vintage)
- ★ Independent winemakers' competition: **Bronze medal** (2006 vintage)
- ★ Competition of Provence Wines : **Silver medal** (2006 vintage)
- ★ Macon Fair: **Bronze medal** (2006 vintage)

Bottle:	Bordelaise 75 cl
Packing:	Carton of 6 bottles
Palletisations in Europe:	480 blles
Delivery:	tax paid

