



CHÂTEAU  
GRAND  
BOISE

## CHATEAU GRAND BOISE SAINTE VICTOIRE RED

BLEND:	Sainte Victoire
COLOUR:	Red
APPELLATION:	AOC Cotes de Provence Sainte Victoire
VARIETIES:	Syrah and Grenache from old vines
FERMENTATION:	Stainless steel vat
AGING:	12 months in barrel Malolactic fermentation
BOTTLE:	Bordelaise 75 cl

### CULTURE

The wine is made from vines which are being converted to organic farming, under the control of the organic label "Qualité France". Within the perspective of the most natural cultivation possible and respecting nature, no synthetic chemical is used.

### VINIFICATION

The harvest is stripped from the bunches, crushed and vatted for its fermentation. The cap of skins is pressed down into the must daily in order to extract all its aromatic potential. This wine embodies the desire to produce a high quality wine for cellaring, one which is both well structured and complex.

### TASTING NOTES

A cardinal red robe, full and tannic in the mouth, with complex scents of red fruits. This is an expressive wine, well structured and oaked with excellent aging potential. Drink from now onwards, or cellar for several years. Drink between 16°C and 18°C (60 to 64°F), preferably decanted, to accompany red meats and game.

### PRESS COMMENTS

- ★ Guide Hachette 2012:  
"Supple, velvety palate with fine, silky tannins" (2009 vintage)
- ★ Guide Bettane & Desseauve 2011:  
"Elegant structure with delicate aging..." (2009 vintage)
- ★ Paris Concours Agricole: Gold medal (2010 vintage)
- ★ Macon Wine Fair: Gold medal (2010 vintage)

Packing:	Carton of 6 bottles
Palletisations in Europe:	480 bottles
Delivery:	tax paid

