

# Château Le grandVerdus

*La Petite Merlotte*



BORDEAUX SUPÉRIEUR 2019

## CEPAGE

- Merlot 100 %

## VINIFICATION AND AGEING

Individual berries are selected on a sorting table followed by fermentation in stainless tanks at 28°C, including limited yeast additions. During the fermentation, the must is gently pumped over the fermentation cap for smoother tannins. 20 days maceration. Gentle pneumatic pressing.

Ageing in concrete tanks, light fining before filtration, 22 months after limited racking to maintain a clean, bright fruit expression of the grape.

## TASTING

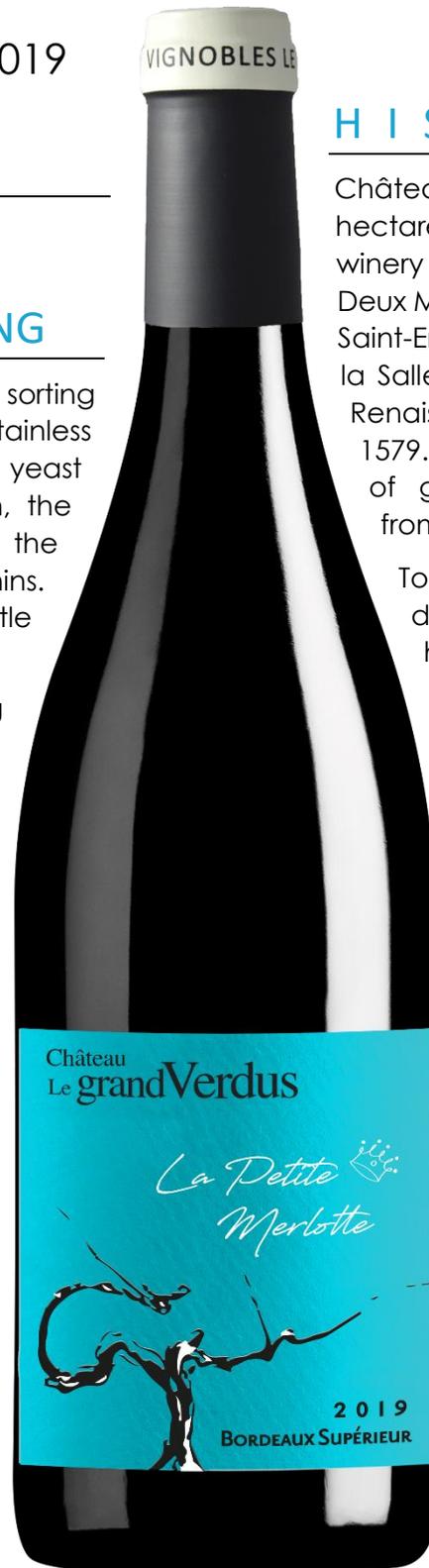
Soft and silky Merlot, jam-packed with juicy black cherries. Made with 100% Merlot, it shows a delicious softness and velvety texture.

It is intense with the fragrance of black fruits, exotic spices and liquorice...instantly pleasurable.

Enjoy over a bistro cuisine, poultry, roast beef and most of all under relaxed occasions.

**EAN BOTTLE** : 3760032471915

**EAN CASES 12 BLES** : 3760032471922



## HISTORY

Château Le Grand Verdus, 115 hectares of vineyards, maintains our winery in the heart of the hills of Entre Deux Mers, 20km East of Bordeaux, near Saint-Emilion. Since 1810, the «Le Grix de la Salle» family has owned this superb Renaissance manor, which dates from 1579. Our family has passed the secret of genuine Bordeaux winemaking from generation to generation.

Today, Antoine and Thomas Le Grix de la Salle continue this great heritage.

## VINEYARD

Vineyards of Grand Verdus are blessed with exceptional terroir and micro-climate and benefit from unusual topography in Bordeaux. Variations of altitude create a unique patchwork of soils. They are alternatively composed of limestone, clay and smooth riverbeds gravels.

A rigorous work in the vineyard is regulated by first concerns: health of the soils and preservation of eco-systems. Results are healthier vines and intense wines with greater depth, aroma and personality.