

Château La Grange d'Orléan Anne VENANCY

Your main character trait ? I have a tolerant nature

Your favourite activity ? Dancing

The quality you most appreciate in friends ? Humility

Your current state of mind ? Always strive towards improvement

I was born in Blaye and my love for this region has remained constant ever since! I decided to set up my own business in 1985, and I started by purchasing 5 hectares of vineyard from the Bourcier family who are very well-known in the region. I work together with my husband, who was initially a boiler-maker. It was thanks to his invaluable help that I now own 12 hectares divided between Eyrans and Saint-Androny.



Château La Grange d'Orléan BLAYE CÔTES DE BORDEAUX

Village : Eyrans / St Androny Total surface of the vineyard : 12 hectares Type of soils : Clay-limestone Blend of grape varieties : 75 % Merlot ,15 % Cabernet and 10 % Malbec

Wine vinification : Cold maceration prior to fermentation depending on the year. Alcoholic fermentation at a maximum temperature of 25° C. Aged in concrete and stainless steel vats.

Tasting notes : A deep purple in colour. The nose has great depth and is marked with aromas of ripe blackcurrant. The well-balanced palate is a subtle combination of silky tannins and delicate fruit. The finish lingers with notes of wild bilberries. An original wine with character.

Wine and Food pairing : Grilled lamb Awards :

Vintage 2014 : Gold medal Concours International de Lyon 2015, Gold medal Gilbert & Gaillard 2015, Double Gold medal Sakura Awards 2016, Note Decanter 87/100, 1 star Guide Hachette 2017

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