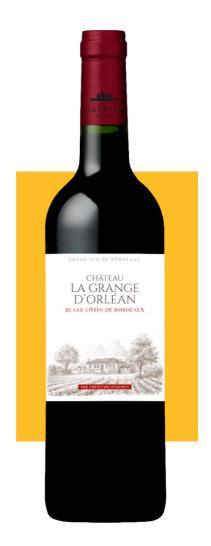


I was born in Blaye and my love for this region has remained constant ever since! I decided to set up my own business in 1985, and I started by purchasing 5 hectares of vineyard from the Bourcier family who are very well-known in the region. I work together with my husband, who was initially a boiler-maker. 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 2016:

**GOLD BERLINER WEIN TROPHY 2018** 

**GOLD GILBERT ET GAILLARD 2018** 

SILVER INTERNATIONAL WINE AWARDS 2018

SILVER SAKURA 2018

SILVER ACADÉMIE DES VINS ET DE LA GASTRONOMIE FRANÇAISE 2018

SILVER AWC VIENNA 2018

PALME WINE & FOODING PAIRING - LONDON 2018

85/100 WINE ENTHUSIAST

Vintage 2017:

**GOLD GILBERT ET GAILLARD 2019** 

**GOLD JAPAN COMPETITION 2019** 

SILVER LYON 2019

SILVER ELLE A TABLE 2019

SILVER CWWSC 2019

SILVER CITADELLE DU VIN 2019

SILVER SHANGHAI COMPETITION 2019