



## Château Le Grand Moulin

Jean-François REAUD

**Your favourite thing about wine ?**

Its finesse, its complexity

**Your favourite activity ?**

I like meeting up with friends for a drink

**The quality you most appreciate in friends ?**

Letting go

**The natural gift you would like to have ?**

To be a musical genius

I love wines for their delicacy and complexity and I'm passionate about our Right Bank. In 1980 I therefore had not the slightest hesitation in taking over the helm of the estate created by my great-grandfather in 1904, and was proud to do so. When I took on the estate it had also started to grow other crops, and the vines covered only 7 hectares. I returned it to its original purpose and restructured, modernised and extended it; today it covers 81 hectares. I'm sensitive to environmental issues and I also own Château Les Aubiers which has 25 hectares of vines, organically farmed since 2011.

## Château Le Grand Moulin

BLAYE CÔTES DE BORDEAUX

**Village :** Saint Aubin de Blaye

**Total surface of the vineyard :** 79 hectares

**Type of soils :** Sandy gravel

**Blend of grape varieties :** 80 % Merlot, 15 % Cabernet Sauvignon, 5 % Malbec

**Wine vinification :** Cold maceration according to grape quality. A slow start to alcoholic fermentation with pumping over 2 or 3 times a day followed by delestage. Three weeks' gentle maceration at a temperature of 22°C. Aged in cement vats.

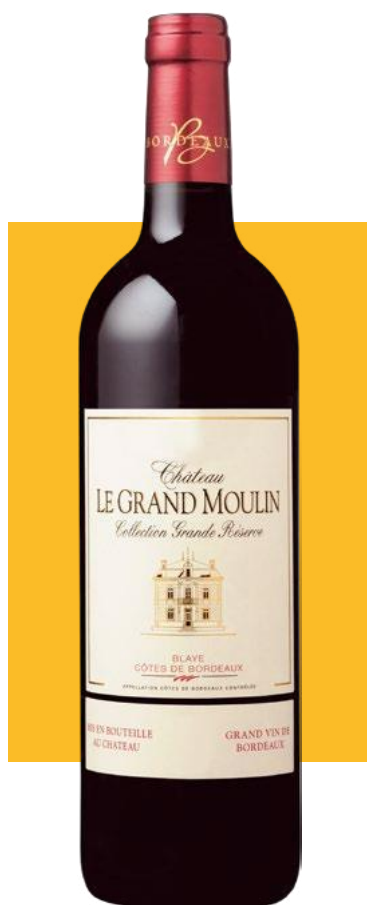
**Tasting notes :** The colour is concentrated and youthfully radiant. A fine, spicy nose and ripe dark fruit precedes a supple, soft attack that leads into freshness and fruit. The palate is smooth and generous, enveloped with polished tannins.

**Wine and Food pairing :** Chicken with spices

**Awards :**

**Vintage 2016 :** Gold medal CWSA 2018, Gold medal Sakura 2018, Gold medal Bordeaux 2017, Gold medal Féminalise 2017, Gold medal Gilbert & Gaillard 2017, Big Gold medal Frankfurt 2017, Silver medal Féminalise 2018, Silver medal Challenge International du Vin 2017, Silver medal Lyon 2017, Silver medal AWC Vienna 2017, Bronze medal International Wine Challenge 2018, Bronze medal Challenge International du Vin 2018, Bronze medal Allwines 2017, Bronze medal Mâcon 2017, Bruxelles 2018 82,9/100, 2 stars and Heart Stroke Guide Hachette 2019, 92/100 Wine Enthusiast.

**Vintage 2017 :** Gold medal Gilbert et Gaillard 2018, Gold medal Macon 2018, Big Gold medal Frankfurt 2018, Gold medal International Wine Awards 2018, Silver medal Lyon 2018, Silver medal AWC Vienna 2018, Palm Wine and Fooding Pairing – London 2018





## Château Le Grand Moulin

### BLAYE CÔTES DE BORDEAUX

**Village :** Saint Aubin de Blaye

**Total surface of the vineyard :** 1 hectares

**Type of soils :** Sandy gravel

**Blend of grape varieties :** 87 % Sauvignon Blanc, 10 % Sémillon and 3 % Muscadelle

**Wine vinification :** Cold racked between 12 to 48 hours and aged on lees to give it unctuousity and roundness.

**Tasting notes :** Bright and a beautiful, fairly pale gold in colour. The nose is typical of Sauvignon, and marked by citrus notes. The supple, beautifully fresh palate leads to magnificent aromatic maturity in the finish. This wine is fresh yet generous, with the complexity of very ripe Sauvignon.

**Wine and Food pairing :** smoked salmon

**Awards :**

**Vintage 2016 :** Silver medal Frankfurt International Wine Trophy 2017, Bronze medal Concours Régional des Vins du Sud-Ouest (Castelsarrasin) 2017

**Vintage 2017 :** Gold medal Gilbert & Gaillard 2018, Gold medal Féminale 2018, Silver medal International Wine Awards 2018, Silver medal Académie des Vins et de la Gastronomie Française 2018

## Prélude du Grand Moulin

### BLAYE CÔTES DE BORDEAUX

**Village :** Saint Aubin de Blaye

**Total surface of the vineyard :** 2 hectares

**Type of soils :** Sandy gravel

**Blend of grape varieties :** 80 % Merlot, 10 % Cabernet Sauvignon, 5 % Cabernet Franc, 5 % Malbec

**Wine vinification :** Cold maceration according to grape quality. A slow start to alcoholic fermentation with pumping over 2 or 3 times a day followed by delestage. Three weeks' gentle maceration at a temperature of 22°C. Aged in 225 litre French oak barrels (one third new barrels) without racking, in an anaerobic environment to preserve a maximum of fruit.

**Tasting notes :** This blend includes Merlot and two Cabernets. Deep purple in colour. Pleasant aromas of confit dark fruit with caramelised, spicy notes. The palate is elegant, underpinned by pronounced yet entirely unaggressive tannins that emphasise a long, complex finish.

**Wine and Food pairing :** Prime rib of beef

**Awards :**

**Vintage 2015 :** Gold medal Bordeaux 2018, Gold medal Vignerons Independants 2018 Gold medal Vignerons Independants 2017, Gold medal Gilbert & Gaillard 2017, Bronze medal International Wine Challenge 2017, Wine Enthusiast 90/100, Jancis Robinson 16+

**Vintage 2016 :** Gold medal Gilbert et Gaillard 2018, Gold medal Frankfurt 2018, Gold medal International Wine Awards 2018, Silver medal Elle à Table 2018



VIGNOBLES  
**GABRIEL**  
& Co