

# 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

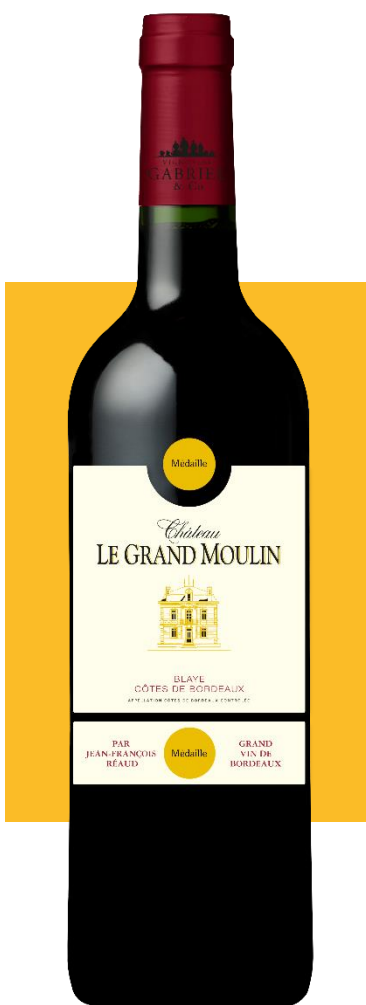
**The quality you most appreciate in friends ?**

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 CWSA 2018  
GOLD SAKURA 2018  
GOLD BORDEAUX 2017  
GOLD FEMINALISE 2017  
GOLD GILBERT ET GAILLARD 2017  
GREAT GOLD FRANKFURT 2017  
SILVER FEMINALISE 2018  
SILVER CHALLENGE INTERNATIONAL DU VIN 2017  
SILVER LYON 2017  
SILVER AWC VIENNA 2017  
BRONZE INTERNATIONAL WINE CHALLENGE 2018  
BRONZE CHALLENGE INTERNATIONAL DU VIN 2018  
BRONZE ALLWINES 2017  
BRONZE MACON 2017  
BRUXELLES 2018 82,9/100  
2 STARS AND 2019 HACHET GUIDE HEART STROKE  
92/100 WINE ENTHUSIAST

Vintage 2018 :

GOLD GILBERT ET GAILLARD 2019  
SILVER DECANTER ASIA WINE TROPHY 2019  
SILVER LYON 2019  
SILVER ELLE A TABLE 2019  
BRONZE BORDEAUX 2019  
BRONZE DECANTER ASIA WINE TROPHY 2019



## Château Le Grand Moulin

### BORDEAUX BLANC

**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 2018 :**

GOLD GILBERT ET GAILLARD 2019

GOLD PARIS 2019

BRONZE MACON 2019

# 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 2014 :

DOUBLE GOLD SAKURA 2016

SILVER MACON 2016

BRONZE FEMINALISE 2016

BRONZE VIGNERONS INDEPENDANTS 2016

87 POINTS WINE ENTHUSIAST

17/20 RVF

Vintage 2015 :

GOLD BORDEAUX 2018

GOLD VIGNERONS INDEPENDANTS 2018

GOLD VIGNERONS INDEPENDANTS 2017

GOLD GILBERT ET GAILLARD 2017

BRONZE INTERNATIONAL WINE CHALLENGE 2017

WINE ENTHUSIAST 90/100

JANCIS ROBINSON 16+



VIGNOBLES  
**GABRIEL**  
& Co