



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 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

GOLD ASIA WINE TROPHY 2019

SILVER LYON 2019

SILVER ELLE A TABLE 2019

SILVER CWWSC 2019

SILVER CITADELLE DU VIN 2019

SILVER SHANGHAI COMPETITION 2019

ONE STAR GUIDE HACHETTE 2019