



Château La Grange d'Orléan

Anne VENANCY

Your main character trait ?

I have a tolerant nature

Your favourite activity ?

Dancing

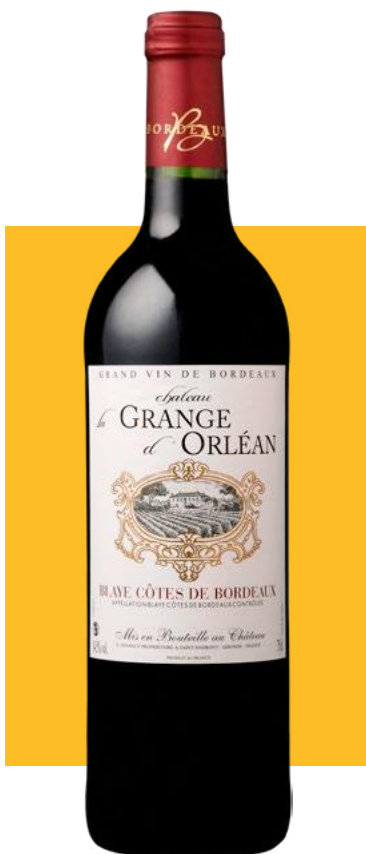
The quality you most appreciate in friends ?

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 medal Berliner Wein Trophy 2018, Gold medal Gilbert & Gaillard 2018, Silver medal International Wine Awards 2018, Silver medal Sakura 2018, Silver medal Académie des Vins et de la Gastronomie Française 2018, Silver medal AWC Vienna 2018, Palm Wine & Food Pairing - London 2018, 85/100 Wine Enthusiast.