



**1904**

**RÉAUD Jean-François**

**Your favorite thing about wine?**

Its finesse, its complexity

**Your favorite 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 was still a teenager when I discovered the rich winemaking past of the family farm and the role played by my great-great-grandfather, Gabriel Bruneteau. Reading his accounting books, I went back to 1904! That year, Gabriel Bruneteau founded the 1st wine estate of my family: Domaine du Grand Moulin. Not only was Gabriel winegrower, but he was also wine merchant as he was trading with neighboring winegrowers. I was realizing the scope of his work: creating a local, supportive and friendly winegrowing network, his own collective of winegrowers. Nearly a century later, I decided to follow his footsteps, and took the same path by creating my own collective of winegrowers: Vignobles Gabriel & Co. 1904 is a premium wine of Château Le Grand Moulin, a tribute to my ancestor and the simple ways of his time, that revealed my taste for winegrowing mutual aid.



**1904**

**BLAYE CÔTES DE BORDEAUX**

**Village:** Saint-Aubin-de-Blaye

**Total winegrowing area:** 75 hectares

**Terroir:** Clay and clay-limestone soils - South / south-west / north-west exposure - 25-meter-high - 25-year-old vines

**Winemaking and ageing:** One-parcel selection. Mechanical harvest at the beginning of October. Cold maceration according to grape quality. A slow start to alcoholic fermentation with pumping over twice a day followed by delestage. Three weeks' gentle maceration at a temperature of 22°C. Using lees and aged in stainless steel vats with woodwork for 12 months.

**Blend:** 97% Merlot, 3% Cabernet Sauvignon

**Tasting comments:** The color is intense. The nose opens with cedar and black fruit notes. The palate is powerful with ripe and silky tannins. Juicy candied fruit aromas. Long finish of toasted wood flavors.

**Food and wine pairings:** Burgundy beef stew, Curry lentils stew



**Awards:**

Vintage 2021:

- GOLD 70 MILLIONS DE DEGUSTATEURS 2023 (LBCBR2021)
- GOLD LYON 2022 (LBCBR21)
- GOLD LONDON AWARDS 2022 (LBCBR2021)
- GOLD SINGAPOUR COMPETITION 2022 (LBCBR2021)
- GOLD TAIWAN AWARDS 2022 (LBCBR2021)
- GOLD CHINA AWARDS 2023 (LBCBR2021)
- GOLD JAPAN AWARDS 2023 (LBCBR2021)
- SILVER LONDON AWARDS 2023 (LBCBR2021)
- SILVER AMERICA AWARDS 2022 (LBCBR2021)
- SILVER JAPAN AWARDS 2022 (LBCBR2021)
- SILVER INTERNATIONAL ORGANIC AWARDS 2022 (LBCBR2021)

Vintage 2020:

- OR - COUP DE COEUR FEMINALISE 2022 (LBCBR2020)
- GOLD JAPAN AWARDS 2021 (LBCBR2020)
- GOLD CHINA AWARDS 2021 (LBCBR2020)
- GOLD BERLINER WINE TROPHY 2021 (LBCBR2020)
- GOLD 70 MILLIONS DE DEGUSTATEURS 2021 (LBCBR2020)
- GOLD ASIA IMPORT NEWS AWARDS 2022 (LBCBR2020)
- GOLD FEMINALISE 2022 (LBCBR20)
- SILVER BORDEAUX 2022 (LBCBR20)
- SILVER LYON 2021 (LBCBR20)
- SILVER FRANKFURT 2021 (LBCBR2020)
- BRONZE BORDEAUX 2022 (LBCBR2020)