

The passion of winegrowing - grapes - comes from my childhood. It got stronger as I met men and women in love with this job and also thanks to apprenticeships and knowledge exchanges. This métier forces to question yourself very often and to listen to new discoveries to find the best balance between terroir, the soil's life and the vine, in hopes to produce balanced wines. Today, my vineyard counts for 10 hectares of vines located on slopes south of Sainte-Foy-La-Grande. I have been running it following organic farming, since 1990 for one part, the other got certified in 2011, as I settled.





Château La Grange Des Mauberts

SAINTE FOY CÔTES DE BORDEAUX

Village: Les Lèves-et-Thoumeyragues

Total winegrowing area: 0,46 hectares

Terroir: Clay-limestone, loamy and clay soils - Subsoils of limestone - 90-meter high - South-west slopes of Sainte-Foy-La-Grande - 50-year-old vines

Winemaking and ageing: Mechanical harvest at the beginning of september. Pneumatic press. Settling and fermentation under regulated temperature. Raking and storing in vat until bottling. Regular analysis and tastings. SO2 readjusting if needed but limited. The goal is to limit SO2.

Blend: 100% Sémillon





Tasting comments: Bright gold colour, nose of fresh notes of honey, round and gourmet palate of citrus notes.

Food and wine pairings: Smoked salmon terrine, cod with mashed potatoes and grated cheese.

Awards:

Vintage 2022:

GOLD JAPAN AWARDS 2023 (LSFB2022)

GOLD 70 MILLIONS DE DEGUSTATEURS 2023 (LSFB2022)

GOLD CHINA AWARDS 2023 (LSFB2022)

SILVER LONDON AWARDS 2023 (LSFB2022)

Vintage 2021:

GOLD AMERICA AWARDS 2022 (LSFB2021)

GOLD LONDON AWARDS 2022 (LSFB2021)

GOLD INTERNATIONAL ORGANIC AWARDS 2022 (LSFB2021)

GOLD TAÏWAN AWARDS 2022 (LSFB2021)

GOLD SINGAPOUR COMPETITION 2022 (LSFB2021)

SILVER JAPAN AWARDS 2022 (LSFB2021)