



Du Raisin, C'est Tout ! (p)

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The main trait of your nature ?

I am persistent

The occupation you prefer ?

I like horse riding

The quality you most appreciate in friends ?

Honesty

What do you like about wine ?

Complexity

The "Méthode Nature" wine of Château La Grange des Mauberts. 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. I have been running it following organic farming, since 1990 for one part, the other got certified in 2011, as I settled.



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SAINTE FOY CÔTES DE BORDEAUX

Village: Les Lèves-et-Thoumeyragues

Total winegrowing area: 10 hectares

Terroir: Clay-limestone, loamy and clay soils - Subsoils of limestone - 90-meter high - South-west slopes of Sainte-Foy-La-Grande - 40-year-old vines

Winemaking and ageing: Hand-harvest at the beginning of September. No added sulphites winemaking. Oxygen-less work throughout fermentations and ageing. If needed, aeration to launch the fermentation. Only natural yeasts. Fermentation lasts 3 weeks with daily pumping-over then malolactic fermentation and ageing in vat.

Blend: 55% Merlot, 30% Cabernet Sauvignon, 15% Cabernet Franc



Tasting comments: Dark red colour, open nose of cedar wood flavours, powerful body with melted tanins. Ripe and juicy red fruit, long finish of toasted notes.

Food and wine pairings: Roasted beef, Blue-veined cheese

Awards:

Vintage 2022:

GOLD CHINA AWARDS 2023 (LSF2022)

GOLD JAPAN AWARDS 2023 (LSF2022)

GOLD LONDON AWARDS 2023 (LSF2022)

