

## Château La Grange Des Mauberts

**Christophe PORCHER**

**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 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.



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### SAINTE FOY CÔTES DE BORDEAUX

**Village:** Les Lèves-et-Thoumeyragues

**Total winegrowing area:** 28 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:** Mechanical harvest at the beginning of september. No added sulphites winemaking. Oxygen-less work throughout fermentations and ageing. If needed, added oxygen as homeopathy. Fermentation lasts 3 weeks with daily pumping-over then malolactic fermentation and ageing in vat. CO2 produced during fermentation is maintained at most. Then, it will be decreased right before bottling.

**Blend:** 60% Merlot, 30% Cabernet Sauvignon, 10% Malbec



**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

