



## Château Le Grand Moulin

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 love wines for their delicacy and complexity, and I am passionate about the right bank of Bordeaux vineyard. In 1980, without hesitation, I proudly took over the estate my great-great-grand-father had created in 1904 : Château Le Grand Moulin. When I got the farm, the culture was not only vines and the vineyard was only 7 hectares. Therefore, I decided to give it its original purpose and reorganized it, modernized it and expanded it to reach 75 hectares of vines. Château Le Grand Moulin is a pillar among my three wineries and represents my family legacy that I am proud to share with my two daughters today : Carole and Pauline. The building was built at the beginning of the 20th century and follows the traditional Gironde region architecture. It has become our family vineyard's symbol.



## Château Le Grand Moulin

**BLAYE CÔTES DE BORDEAUX**

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

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

**Winemaking and ageing:** 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 6-7 months.

**Blend:** 90% Merlot, 10% Cabernet Sauvignon

**Tasting comments:** The colour is concentrated and youthfully radiant. A fine, spicy nose and ripe dark fruit precedes a supple, soft attack that leads into freshness and fruit. The palate is smooth and generous, enveloped with polished tannins.

**Food and wine pairings:** Chicken with spices.

