

Cuvée Bacchus 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 ?

My passion for growing vines and their fruit, the grape, began in my childhood. It has grown through encounters with men and women who share a deep love for winegrowing, as well as through continuous learning and the exchange of knowledge. This profession constantly challenges me to question my practices and embrace new discoveries in order to achieve the best balance between the terroir, the living soil and the vine. The goal is always to produce harmonious wines that truly reflect this balance. Located on the hillsides south of Sainte-Foy-la-Grande, my vineyard has been organically farmed since the 1990s on part of the estate, with the remaining parcels converted to organic farming when I took over the estate in 2011.



Cuvée Bacchus Château La Grange Des Mauberts

SAINTE FOY CÔTES DE BORDEAUX

Village: Les Lèves-et-Thoumeyragues

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: Parcel selection from silt-limestone soils that preserve freshness. Harvesting at optimum phenolic ripeness with destemming and grape sorting. Alcoholic fermentation at moderate temperatures with gentle extraction to preserve fruit purity and freshness.

Blend: 70% Merlot, 30% Malbec

Tasting comments: Deep colour with purple highlights. The nose is expressive, revealing aromas of woodland red berries. The palate is round, with ripe, supple tannins. Crisp red fruit carries through to a fresh, easy-drinking finish.

Food and wine pairings: Spit-roasted beef, slow-cooked lamb shank

