

Quand Elle Vous Renverse !

OSMOND Amélie

Your main character trait?
Demanding nature

Which bird do you prefer?
The hoopoe and the owls

The trip you would like to do?
Visit Peru and Mexican temples

What do you like in wine?
The permanent surprise effect

I chose to settle in 2015 on this historical terroir of Côtes de Bourg appellation, after a professional retraining. I fell under the spell of Château Baron Bellevue's estate and vineyard, which slopes overlook the Gironde Estuary. From this location, the vineyard benefits from an ideal microclimate for winegrowing.
I run my vineyard with rigor, modernity, passion, tradition and quality. Since the 2021 vintage, all of my vineyard is certified with the organic farming label.
The cuvée Quand Elle Vous Renverse ! will make you fall off your chair ! It offers a more modern extraction technique to get more concentration. I tried to express in this wine my vision of winemaking and its future : terroir identity, modern cellars blended with my wish to suprise wine lovers' palates.



Quand Elle Vous Renverse !

CÔTES DE BOURG

Village: Bourg-Sur-Gironde

Terroir: Soil of red clay, subsoil of limestone quarries and asteriated limestone - South-West exposure - 35-year-old vines

Winemaking and ageing: Pumping-over with the R'Pulse system (CO_2 using a stick under the marc, total immersion and supple extraction on the cap). Regulated oxygen using a micro-oxygenation cabinet.

Blend: 50% Merlot, 50% Cabernet Franc

Tasting comments: The palate opens with crisp flavours of ripe black fruits, including blackberry and plum. Rich and full-bodied through the mid-palate, it offers a generous texture enhanced by subtle, well-integrated oak. The finish is lively and savoury, with a natural freshness imparted by the predominantly limestone terroir, revealing delicate hints of liquorice and menthol.

Food and wine pairings: Braised beef cheek, mild-spiced lamb tagine

