

Château de La Grille

The origins of Château de la Grille date back to the 15th and 16th century. Bought in 1748 by Antoine-Jean de Cougny, who was born in Chinon and was the King's Counsellor, the castle was modified and renovated in the 19th century by Marquis Gustave de Cougny, a famous historian and lawyer in Chinon, who extended the castle by building a chapel and outbuildings. The estate spread over about hundred hectares, where wheat, forest, pasture and vines were cultivated. At this time the wines of Château de La Grille became « the benchmark wine in Chinon in term of quality ».

In 1951 Albert GOSSET, a descendant of a winemaking family in Champagne (14 generations, since 1584), bought Chateau de La Grille. Until his death in 1991, he kept extending and improving the winery. In 1995 Laurent Gosset, Albert Gosset's son, became the owner of Château de La Grille and he continued to improve the wine quality and presentation.

In 2009 Christophe Baudry & Jean-Martin Dutour, experienced winegrowers in Chinon, invested in Chateau de La Grille with the target to keep Chateau de La Grille as "Exceptional Chinon".



Terroir	Clay and limestone
Varietal	Cabernet Franc also called « Breton »
Age of vines	40 years old in average
Pruning	Guyot simple
Yields	40 Hl/Ha
Vinification	Harvests early in the morning, to pick up grapes when they are fresh. Short skin maceration (maceration of the berry skin and the juice) which gives its subtle colour. Slow Alcoholic fermentation in small quantity between 15-18°C in order to keep aromas. No malolactic fermentation.
Aging	100% stainless steel, on lies with "batonnage"
Alcohol	12.5 %
Residual sugar	< 2 g/L
Service T°	10/12°C
To drink	To drink from now
Tasting	Subtle wine, ideal for summer days. Balanced and generous mouth with aromas of red fruit just picked up.
Food/Wine	Serve it on a terrace, with a starter or fish. It will pair perfectly with spicy food too.