

Château de La Grille

The origins of the Château de La Grille date back to the 15th and 16th century. The castle was remodelled and renovated in the 19th century by the marquis Antoine-Jean de Cougny, famous historian and lawyer in Chinon, who extended the estate building up a chapel and outbuildings. At that time, the estate spread over about one hundred hectares, where wheat, forest, pasture and vines were cultivated. The Château de La Grille's wine became « the benchmark for Chinon wines in terms of quality ».

In 1951 Albert GOSSET, a descendant of a winemaking family in Champagne, bought the Chateau de La Grille. Until his death in 1991, he kept extending and improving the winery, and appears to be the instigator of the emblematic bottle shape.

Since 2009, the Château de la Grille destiny is linked to BAUDRY & DUTOUR's one. Christophe Baudry & Jean-Martin Dutour, experienced winegrowers in Chinon, are focused on maintaining its tradition and terroir. They started the renovation of the vineyard, cellar, park and Château in its typical troubadour style to give back the estate its flamboyance.



Vintage	2021
Soil	Clay and limestone soil on tuffeau bedrock
Varietal	Cabernet Franc also called « Breton »
Age of vines	50 years old in average
Winegrowing	Regenerative Agriculture, HVE (High Environmental Value)
Pruning	Simple Guyot
Yields	36 Hl/Ha
Vinification	Picked by hand when fully ripe. After destemming, the berries directly fall by natural gravity into the thermo-regulated stainless-steel tanks. Long maceration with regular pigeages to better extract the color, tannins and aromas. Wine and marc are separated before the malolactic fermentation.
Aging	50% in old French oak barrels (2 to 12 years old)) and 50% in stainless steel tank for 12 months, then aged in bottle before release.
Alcohol	13 %
Service T°	18 °C
Cellar ageing	5 to 10 years. Open it a little time before serving.
Tasting notes	Dark garnet color. Nose of leather, candied plum and humus. The mouth is deep, with aromas of cherries, black berries, toffee and tobacco. A wine with structure and full tannins with a long finish.
Food / Wine	Serve with matured red meats, ideal with duck breast or game... It will also go perfectly with traditional French stews: beef bourguignon, cassoulet or seven-hour leg of lamb - or elsewhere: prune tagine, couscous or carbonnade.