

# Château de La Grille

The origins of the Château de La Grille date back to the 15<sup>th</sup> and 16<sup>th</sup> century. The castle was remodelled and renovated in the 19<sup>th</sup> 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.



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| <b>Vintage</b>       | 2022                                                                                                                                                                                                                                                                                                   |
| <b>Soil</b>          | Clay and limestone soil on tuffeau bedrock                                                                                                                                                                                                                                                             |
| <b>Varietal</b>      | Cabernet Franc also called « Breton »                                                                                                                                                                                                                                                                  |
| <b>Age of vines</b>  | 50 years old in average                                                                                                                                                                                                                                                                                |
| <b>Winegrowing</b>   | Regenerative Agriculture, HVE (High Environmental Value)                                                                                                                                                                                                                                               |
| <b>Pruning</b>       | Simple Guyot                                                                                                                                                                                                                                                                                           |
| <b>Yields</b>        | 35 Hl/Ha                                                                                                                                                                                                                                                                                               |
| <b>Vinification</b>  | 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. |
| <b>Aging</b>         | 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.                                                                                                                                                                  |
| <b>Service T°</b>    | 18 °C                                                                                                                                                                                                                                                                                                  |
| <b>Cellar ageing</b> | 7 to 20 years. Don't hesitate to decant it.                                                                                                                                                                                                                                                            |
| <b>Tasting notes</b> | Dark garnet color. Nose of leather, candied plum and humus. The mouth is deep, with aromas of black berries, licorice and coffee beans. A wine with structure and full tannins with a long finish. Still a little young, it needs time and air.                                                        |
| <b>Food / Wine</b>   | Serve with matured red meats, ideal with duck breast or game... Tannins are still firm: it's a wine made for pairing with food. It will appreciate deep jus, rich sauces, wild mushrooms and umami.                                                                                                    |