

Château de La Grille

The origins of 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. The estate spreads over about one hundred hectares, where wheat, forest, pasture and vines were cultivated. The Château de La Grille's wine became « the benchmark wine in Chinon in term of quality » at that time.

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 & DUTOIR'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 buildings, park and Château in its typical troubadour style, giving back the estate its flamboyance.

In 2013, Christophe et Jean-Martin launched their first sparkling wine vinified according to the « *méthode traditionnelle* »: An "EXTRA DRY" sparkling rosé to be enjoyed from aperitif to dessert.



| | |
|-----------------------|--|
| Terroir | Clay and limestone soil |
| Varietal | Cabernet Franc also called « Breton » |
| Age of vines | 25 years old in average |
| Pruning | Guyot simple |
| Yields | 42 Hl/Ha |
| Vinification | Immediate press, cold fermentation below 15° C |
| Aging | After bottling: ageing of 24 months on the lees in our cellars at a constant temperature of 12 ° C. |
| Alcool | 12.5 % |
| Dosage (sugar) | 1g/L |
| Service T° | 10°C |
| To drink | Now – 5 years |
| Tasting | A dry and fresh sparkling rosé, crisp and mouthwatering with aromas of citrus, red berries and minerality. |
| Food / Wine | In general, « apéritif » is the right moment to open a bottle of "Bulles" with friends and finger food. Actually, it's worth to be tasted with meal, especially with a plate of herrings or oysters. |