

# ***Château Grand Chêne***

## ***X4 2018***

**This wine comes from a siderolithic soil on slopes at 250 m, with its complexity and power. It will go perfectly with dishes powerful meats as well as cheeses with character.**

**Appellation: A.O.P Cahors**

**Grape variety: 100% Malbec**

**Yields: 32 hl / ha**

**Alcoholic degree: 14.5 °**

**Vinification: Long maceration for 4 weeks with manual punching down**

**Aging: In new oak barrels for 20 months with batonnage**

**Availability: 75 cl bottles**

**Cork: Diams 10 (guaranteed without the taste of cork)**

**Keeping: About 10 years**

**Tasting: Deep purple color, black reflections. Intense and complex nose, black cherry, toasted, chocolate, kirsch, crème fraîche. Large tannic presence but coated and velvety tannins, the toasted and chocolate notes dominate the cherry aspect in the mouth but after aeration it is the fruity aromas that dominate, a lot of freshness on the finish with the notes of kirsch and roasting.**

**Service: Serve at a temperature of around 18 °**

