

Grand Chêne

T12 2018

This wine comes from a gravel soil located on the slopes of Grézels. It comes from 60-year-old vines. It will go perfectly with dishes in sauce, powerful meats as well as cheeses with character.

Designation: I.G.P. Côtes du Lot

Grape variety: 100% Tannat

Yield: 35 hl / ha

Alcoholic degree: 14.5 °

Vinification: Long maceration for 4 weeks with manual punching o

Aging: In oak barrels for 18 months

Availability: 75 cl bottles

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

Keeping: About 10 years

Tasting: Black dress

Very explosive first nose, blackberry, bergamot, citron, with aeration the cut hay and candied fruits appear. Beautiful freshness throughout the mouth, fresh fruits, citron, large tannic presence but no aggressiveness, enormous volume, sweetness, very long.

Service: Serve at a temperature of around 18 °

**Bronze medal at the 2019 Independent Winegrowers of France competition
2 stars in the 2020 Hachette wine guide**

