



## Château la Gravière Grand Poujeaux, Château la Gravière Grand Poujeaux, AOP Moulis en Médoc, Rouge, 2013

AOC Moulis-en-Médoc, Bordeaux, France

François Cordonnier has put in a huge amount of work to the vineyard that he purchased in 1967. His professional career includes directing the coveted Chateau de Chenonceau. He is now aided by his nephew, Jean Baptiste Cordonnier, equipped with a degree in agricultural engineering and a masters in winemaking and vineyard management.

### PRESENTATION

The southern continuation of the Saint Julien Plateau, next to the Garonne river, the mineral gravel soils are responsible for the excellent Grand Poujeaux wines of the appellation. Gravel soils assure a perfect drainage of the vineyard as well as reflecting the suns rays onto the grapes. The wines are elegant because the vines must grow deep roots to search for water. The vines are therefore strong, making concentrated grapes.

### WINEMAKING

Very slightly oaked, 1/3 of the wine passes in used oak barrels and the rest in thermoregulated stainless steel tanks before to be lightly oaked.

### VARIETALS

Merlot 50%, Cabernet sauvignon 46%, Petit verdot 4%

### 13 % VOL.

GM: No.  
Contains sulphites.

### SERVING

17°C / 63°F

### AGEING POTENTIAL

10 to 15 years

### TASTING

A dark ruby robe and delicate dark fruits arrive on the nose with a swirl of the glass. On the palate, the wine is lively, fresh with a superb balance between the rich fruit and the tannins. True to its noble terroir.

### FOOD PAIRINGS

Due to its beautiful complexity and aromatic power, taste Moulis-en-Médoc with a piece of lamb or game birds. Cheeses: nata cantabria, époisses, goat cheeses or some munster.

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