

Château Grillon

Sauternes

*A fleshy and ripe wine with candied orange fruits, honey and dry fruits aromas and a great finesse that classify it amongst the best value for money growths of Barsac and Sauternes.
To taste at 10° C over foie gras, Roquefort or as an aperitif.*

LOCATION : In Barsac and more particularly on the plateau of Haut Barsac, the highest point of the city. The estate dates back the 18th century and was bought by the family of Mrs Roumazeilles in 1922. It has been recently purchased by Bordeaux Vineam.

VINEYARD AREA : 8 hectares.

Average age of the vine: 50 years old

Average yield per hectare: 23hl/ha

SOIL : Clayey and calcareous.

GRAPE VARIETIES : 95 % Semillon, 5 % Sauvignon

HARVESTING : Hand picking at full ripeness, in successive sorting out (three or four depending on the vintages).

WINEMAKING : Traditional winemaking in cement vats and in barrels.

AGEING : This wine ages entirely in oak casks renewed by quarter every year.

ANNUAL PRODUCTION: 25.000 bottles

MEDAILLES :

Vint. 2012 : Concours International des Vins – Lyon 2014 – Golden Medal

