

CHATEAU GRAND BRUN

HAUT MEDOC CRU ARTISAN

2016



Ownership & History:

In the Médoc, the term “Crus Artisans” has officially existed for over 150 years: these small wineries often belonged to craftsmen.

Château Grand Brun exemplifies perfectly the « cru artisans’ classification », it’s an “autonomous, small-sized estates at which the owner, Mr Olivier Brun is actively involved in all the operations from growing the grapes to making the wine.

The story of Chateau Grand Brun began in 1970 with a small 4 acres parcel of cabernet Sauvignon. Today, the third generation is at the helm of 29 acres.

The family Brun managed to buy beautiful parcels of vines, located in AOC Haut Medoc, along the Garonne river between the famous Saint Julien and Margaux AOC.

Harvest, vinification & ageing:

Grapes from each plot of vine are vinified separately at Chateau Grand Brun. All tanks are temperature controlled, some are stainless steel and some are concrete. The wine undergoes a soft extraction and is aged in French oak barrels for 10 months before bottling.

Tasting:

Blackcurrants, blackberry and coffee notes emerge from this attractive wine. Medium-bodied, elegant, nuanced with a beautiful tannic structure from ripe Cabernet sauvignon. Medium to long finish with integrated oak and spices.

Grape Variety:

Cabernet Sauvignon: 55%

Merlot: 40%

Petit Verdot: 5%

Cellaring potential:

20 years

Award

Gold Medal Lyon challenge



Food pairing

- a large range of meats (even game or very flavourful meat)
- Cheese