

Médoc 2014

BACKGROUND

Château Greysac, located in the Médoc hamlet of Begadan, north of St. Estephe, was built in the 1700's. Château Greysac was purchased by Jean Guyon in 2012. Today, the chateau's characteristic style for its Medoc wine is one of great aromatic finesse, combined with precise, sumptuous fruit flavors that develop in elegance and complexity over time. Le Blanc de Greysac is the perfect complement to the Medoc and the special project of proprietor, Jean Guyon.

TERROIR & VINTAGE NOTES

Chateau Greyac's 68 ha (168 acres) vineyard is located on a clay gravel hilltop. The vines are an average 35 years old, and the density is 7.500 plants per hectare with Double Guyot pruning. The vineyard is sustainably farmed.

WINEMAKING & AGING

Pre-fermentation maceration lasts two days and cuvaison for 4–5 weeks after alcoholic fermentation in thermo regulated stainless steel and cement tanks. Malolactic fermentation is in oak. Lees stirring for three months, then aged for 12 months (50% in one year old French oak barrels and 50% in tanks).

TASTING NOTES

An elegant expression with plums and berries on the nose and palate, accented by a floral note. Medium-bodied with polished tannins, the wine a note of spice in the background.



ORIGIN

Medoc AOC, Bordeaux, France

GRAPE VARIETIES

65% Merlot, 29% Cabernet
Sauvignon, 3% Cabernet Franc, 3%
Petit Verdot

SIZES

750ml

TECHNICAL DETAILS

ABV: 14%, TA: 3.73, Ph: 3.44, Closure:
Cork

WINEMAKER

Jean Luc Marteau



750ML

750ML

