



VIGNOBLES  
POITEVIN LAVIGNE



# Château Grand Bert

Cuvée Tradition  
AOC Saint Emilion

<b>Vintage :</b>	2018
<b>Grape Variety :</b>	85% Merlot 15% Cabernet Franc
<b>Alcohol :</b>	14 %Vol.
<b>Terroir :</b>	Sand and Gravel
<b>Area :</b>	6 Hectares (14.8 Acres)
<b>Yield :</b>	48HI/Ha (19.4 HI/Acre)
<b>Production :</b>	38 400 bottles

**Wine Making Process :** The harvest is carried out by the most technologically advanced machine. As soon as the grapes arrive at the barrel hall a total destemming, sorting by a team of 6 people and the crushing of the grapes is performed.  
We practice a pre-fermentation cold maceration of 72 hours in order to extract aromas a nice colour. Then comes the alcoholic fermentation of 10 days and finally a maceration under the "marc" (solid remains of the grapes after crushing) of 30 days will give to the wine all its tannic structure and unveil the qualities of the vintage.

**Aging / Wine Blending :** The aging takes 15 months on average. It is carried out in uncoated cement tanks. After this period of aging comes the assembly of the vintage and then the bottling at the property.

## Tasting Advices

Serve between 16°C and 18°C. Keep potential of at least 5 years.



**Colour :** Deep carmine.



**Nose :** Intense and complex, reminiscent of red fruit with notes of citrus and vanilla flowers.



**Taste :** A well balanced, unctuous and generous wine. A touch of violet for a smooth finish on round tannins.

## What to eat with ?



Toast of smoked duck breast, foie gras and tomato confit.



Grilled lamb chops with parsley and lemon.



Red tuna steak cooked on the plancha stove, spiced mango salsa.

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*Treat yourself ! Have a good time ! Share it !*