



## MEDOC EXPORT

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# GRAND SAINT BRICE

## A.O.C. MEDOC

### HISTORICAL

Created in 1985, this cuvée comes from a selection of beautiful limestone and gravel soils spread in the north Medoc. This high top cuvée is a great classic Medoc, both full bodied and fruity, made for ageing.

### TERROIR

Garonean gravels and clay-limestone

### SURFACE

Sélection of 20 hectares.

### GRAPES

50 % Merlot.

50 % Cabernet Sauvignon.

### TECHNICAL

Yield : between 40 and 50 hl / ha.

Sortinf of the grapes in the vineyard.

Traditional medocan vinification.

Ageing 18 months including 12 months in oak barrels (33% of new oak).

A fining and a light filtration allow to protect all the organoleptic qualities. A light deposit can form and alters not at all the qualities of the wine.

Bottling in the estate.

### SERVICING

Servicing temperature : 17 / 18 °C.

Decanting 1 or 2 hours before serving.

The wine is not treated, sediments are

### FOOD

Red meats and games when the wine is young, sauce food and old cheeses when it is older.

### AWARDS

**VINTAGE 2011** : Silver medal at Bordeaux.

**VINTAGE 2008** : Bronze medal at Bordeaux.

