



MEDOC EXPORT

21 Avenue de Soulac

33480 Lustrac-Médoc

F R A N C E

T : +33 556 58 03 73

F : +33 556 58 07 22

contact@medoc-export.com

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.

