

# GRAND SAINT BRICE

## MEDOC AOC



### HISTORICAL :

This wine, created in 1985, is the result of a selection of the finest clay-limestone and gravelly soils from the Saint-Brice winery. This top-of-the-range cuvée is a great classic of the appellation, both powerful and fruity, made for laying down.

### TERROIR :

Gravel and clay-limestone.

### SURFACE :

20 hectares

### GRAPE VARIETIES :

50 % Merlot.  
50 % Cabernet Sauvignon.

### CULTIVATION :

Yield : between 40 and 50 hl / ha.  
Sorting of the grapes in the vineyard and in the cellar. Mechanical groundwork.  
Sustainable cultivation.



### VINIFICATION AND AGEING :

Medocan traditional vinification in thermo-regulated stainless steel vats.  
Matured for 18 months including 12 months in oak barrels (1/3 new barrels).  
Light fining and loosely filtered to preserve all the organoleptic qualities.

Estate vacuum bottling.

### SERVING AND PAIRING :

Service temperature : 17 / 18 °C.  
Decant one or two hours before tasting.  
Wine is not treated, deposit is natural.  
This wine will match roasted beef, duck, games and a choice of cheeses : Comté, brebis, sheddar.

### AWARDS :

#### 2020 VINTAGE :

Gold Bordeaux 2022

#### 2019 VINTAGE :

Silver Bordeaux 2021

#### 2018 VINTAGE :

1\* Guide Hachette 2022

#### 2017 VINTAGE :

Silver Paris 2019 + Silver Bordeaux 2019 + 1\* Guide Hachette 2021

#### 2014 VINTAGE :

Bronze Decanter 2017

