



LE GRAND PAROISSIEN

HAUT-MÉDOC AOC

HISTORICAL :

This is a great Médoc !
Parcel selection, old vines, small yield, perfectly controlled maturing in oak barrels give this wine all the concentration and elegance one expects from a Haut-Médoc.

Situated to the north of Saint-Estèphe, on a gravelly hilltop, this confidential production is awarded a prize every year.

TERROIR :

Gravel and clay-limestone.

SURFACE :

5 hectares.

GRAPE VARIETIES :

40 % Merlot.
55 % Cabernet Sauvignon.
5 % Petit Verdot.

CULTIVATION :

Full grassing, disbudding and leaf thinning are carried out to obtain a perfectly spread out and airy harvest.

Yield: between 40 and 50 hl / ha.
Average age of the vines: 30 years.
Harvest at perfect maturity.
Grapes are sorted on the vine.



VINIFICATION AND AGEING :

Traditional Médoc vinification with maceration from 15 days to 3 weeks.
Aged for 12 months in oak barrels.
Estate vacuum bottling.

SERVICING AND PAIRING :

Serving temperature: 17/18°C.
Decant one or two hours before serving.
Wine is not treated, deposit is natural. Goes well with red meats such as entrecôte, lamb and duck breast and with cheeses such as Comté, Gouda and Camembert

AWARDS :

2019 VINTAGE :

Gold Lyon 2022

2018 VINTAGE :

Gold Lyon 2021 + Silver Bordeaux 2021

2016 VINTAGE :

Gold Paris et Bordeaux 2018 + 1* Guide Hachette 2020

2015 VINTAGE :

Silver Paris 2017.

2013 VINTAGE :

Bronze Bordeaux 2016.

2012 VINTAGE :

Gold Paris 2014.

