

LE CHATEAU DE GREZELS



HISTORY AND BRAND NAME :

Le Château de Grézels was built in the 12th century, and was called a hide-out. At the time, it was merely a watch-tower used to guard the entrance to the stronghold. It was given to Bernard de Guiscard, by the Bishop Guillaume de Cardaillac, as a reward for services rendered during the Albigensian crusade.

The Château was occupied by the English for most of the 100 years war.

The Rigal family began to manage the vineyard in 1987.

Situated above the Château, the sunny and high quality plantation of the vineyard delights both journalists and wine trade professionals.

GRAPE VARIETY : 70% Malbec – 30 % Merlot

SOIL TYPE:

The vineyard is situated on limestone slopes of the 3rd terraces, limestone scree.

Its exposure on the West side of the appellation allows for it to enjoy maximum sunshine.

PLANTING DENSITY : 5000 grape vines per hectare

SURFACE AREA : 39 hectares

AVERAGE YIELD PER HECTARE : 45 hectolitres by hectare

VINEYARD MANAGEMENT METHODS :

- Single Guyot pruning
- Sustainable methods
- Thinning of shoots
- Green harvesting
- Debudding, leaf thinning

PARCEL MONITORING, VINIFICATION, WINE AGEING :

The crop plots are labored, vinified, and aged individually in order to obtain a natural precision for the fruit and tanins of each crop plot. The Prestige vintage is done according to plot selection.

Vinification : maceration for 20 to 30 days, with cold pre-fermentation and hot post-fermentation (as necessary), temperature management, natural yeast from the grapes, stirring of the lees.

Wine ageing : Aged in French oak barrels for approximately 12 months.

TASTING NOTES :

This wine is deep ruby in colour. It has a fairly powerful nose, with scents of plum and ripe black fruits. It has good acidity, and subtle tanins. It is supple in the mouth, followed by a fairly long finish.

The Château de Grézels vineyard benefits from its exceptional situation, which gives the wine its great finesse. The precision of the fruit and complexity of aromas are what define this wine perfectly. A wine which no longer has anything to prove.

This Cahors wine can be served with grilled red meats, game and cheeses.

AWARD :

Vintage 2013 :

- Médaille d'OR : Challenge 2015
- 1 étoile au Guide Hachette 2016
- Médaille d'OR : Guide GILBERT et GAILLARD 2015 – 86/100

Vintage 2012 : Médaille d'ARGENT : Castelsarrasin 2014

Vintage 2011 :

- Médaille d'ARGENT : Citadelles du Vin 2013
- Médaille d'OR : Guide GILBERT et GAILLARD 2013 – 87/100
- 91/100 Wine Enthusiast (09/14)



Les Vignobles St Didier – Château St Didier - 46140 PARNAC

Capital 411 365 € - SIRET 437 721 335 00010 - N°TVA. FR 36 437 721 335 - N°ACCISE FR 002 547 E 3015

tél. : 05 65 30 78 13 – fax : 05 65 36 76 40 – email : stdidiervignobles@orange.fr