

Château GRAMBOY Moelleux

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| Country: | France |
| Region: | Sud-Ouest |
| Appellation: | Côtes de Bergerac |
| Year: | 2022 |
| Grapes: | 80 % Semillon - 20 % Muscadelle |
| Alcohol degree: | 12 % |
| Serve at: | 12-14°C |
| Serve with: | foie gras, paté, melon, dessert |
| Description: | <p>A fine, intense yellow, sweet, quality white wine from Bergerac, obtained by fermentation at low temperature of 18° C in order to excerpt the best aromas, followed by a maturation of 8 months in concrete tanks. This is a full bodied and medium thick wine .</p> <p>The grapes that are used for this wine, are picked later than the others. Château GRAMBOY has a surface of ca 22 ha extended over the districts of Bergerac and Monbazillac. The property belongs to the family Lajonie, one of the oldest and most respectable wine grower families of this region. Each harvest takes place entirely manual with a very strict selection before the compression of the grapes takes place. The average age of the vines is 45 years</p> |

