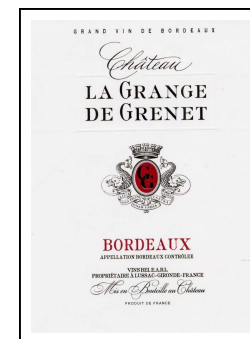


CHATEAU LA GRANGE DE GRENET

Bordeaux AOC 2006



Chateau La Grange de Grenet is contiguous with Ch. Cap de Merle, Alain and Jean-Marie Bel's home estate in Lussac St-Emilion. Grange is a delicious Bordeaux wine that represents excellent value. The Bels use no wood in vinifying La Grange de Grenet, so the pure and lush Merlot-dominant fruit comes through directly upon tasting. The winery's excellent plateau vineyard on sandstone soil assures optimal ripeness of fruit and supple tannins.

2006 is an outstanding vintage at Grange de Grenet. It saw an important advance in the Bel's winemaking, aimed at making even more deeply colored and richer textured wines. Springtime was cool and budding relatively late. June and July brought very warm temperatures and sun. The cooler month of August delayed *veraison*, while preserving the fruit's acidity. Jean-Marie Bel worked all summer to maintain a good balance of the leaves in order to facilitate the maturation of the grapes by exposing them to more sunlight and heat. His work was rewarded in September when the grapes were picked under perfect conditions. A double selection of fruit was carried out to ensure that only perfect fruit was accepted. In order to enhance the extraction of color and aromas, the grapes were given a 48-hour cold maceration before the start of fermentation. To further advance quality, in the first days of the 2 week fermentation period, the Bels carried out 3 daily *remontages* (pumping overs) to attain a maximum of color, flavor and supple tannins. In the following 2 weeks, only a few *remontages* were done, as the young wine naturally developed richness and texture in contact with the lees. The first racking was done only after the malolactic fermentation had finished, in early December. The Bels consider the 2006 Grange de Grenet their finest yet, for its deeply saturated color and expression of ripe and supple fruit.



The oldest vines are 25 years old. They are planted north-south for maximum exposure, and are protected by trees from westerly, oceanic winds.



The entire Grange de Grenet vineyard sits on a sunny plateau with perfectly even ripening conditions throughout.

Technical Details

80% Merlot, 10% Cabernet Franc
10% Cabernet Sauvignon

Location: In the commune of Lussac St-Emilion, 5 miles north-east of the town of St-Emilion, at the border of the Cap de Merle vineyard.

Climate: Atlantic climate – humid in Winter and warm and dry in Spring and Summer.

Soil: The vineyard is a plateau on a silt, clay and sand soil. The subsoil has traces of iron-oxide, mixed with clay.

Altitude: 30 meters

Average age of vines: 20 years

Vineyard size: 4 hectares

Density of plantation: 6000 vines per hectare

Pruning: simple Guyot

Yield: 60 hectoliter per hectare

Vineyard practice: “*lutte-raisonnee*”

Average harvest dates: 25 September for the Merlots and 8 October for the Cabernets.

Yeasts: Only indigenous, to preserve typicity of the wine

Maceration period: 8 to 10 days

Maturation: Stainless steel tanks for 10 months

Assemblage: 4 months after harvest

Bottling: 10 months after harvest