

CHATEAU LA GRANGE DE GRENET

Bordeaux AOC 2009



Chateau La Grange de Grenet is contiguous with Chateau 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.

The Bels consider the **2009 Grange de Grenet** their finest yet, for its deeply saturated color and expression of ripe and supple fruit. It saw the continuation of the advances in the Bel's winemaking, aimed at making Grange de Grenet, and its big brother, Chateau Cap de Merle, even more deeply colored and rich-textured. The vines developed rapidly in the Spring of 2009 and flowering took place in early June. The summer months were hot, sunny and dry, allowing maturity to advance. *Veraison* began early, at the start of July. Jean-Marie Bel worked all summer to maintain a good balance of the leaves in order to facilitate the maturation of the grapes. His work was rewarded in late August when hot and dry weather continued through harvest time, allowing the crop to attain full maturity with outstanding concentration of flavor.

The grapes were picked under perfect conditions: this was a "dream vintage" commented Alain Bel. A double selection was carried out to ensure that only perfect fruit was accepted: one sorting in the vineyard, and a second at the winery. The Bels calibrated the vinification of La Grange de Grenet to attain a balance of ripe fruit and a supple texture. To enhance the extraction of color and aromas, the Merlots were given a 48-hour cold maceration before the start of fermentation. In the following 2 weeks, the frequency of *remontages* was gradually diminished as the young wine developed richness and texture in contact with the lees. To enhance the wine's accessible fruit, fermentation temperature was not allowed to exceed 28 degrees C.



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, 20% Cabernet Franc

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 silt, clay and sand soil. The clay retains water and warms slowly, beneficial in a hot and dry year such as 2009.

Altitude: 30 meters

Average age of vines: 25 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: 20 September for the Merlots and 8 October for the Cabernets

Yeasts: Only indigenous, to preserve typicity of the wine

Maceration period: 15 days at controlled temperature

Maturation: Stainless steel tanks for 10 months

Assemblage: 4 months after harvest

Bottling: 10 months after harvest