

*Collection*  
**FAMILLES &  
CHÂTEAUX**

*Château  
du Grand Pierre*

BLAYE CÔTES DE BORDEAUX

**MAISON BOUEY**  
VINS DE BORDEAUX ET DE TALENT



# Château du Grand Pierre

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Château du Grand Pierre, in the Blaye Côtes de Bordeaux appellation, belongs to the Chéty family, who have been making wine here for over 8 generations. They were listed in the very first editions of the famous Cocks & Féret, the «Bible of Bordeaux wines». Today, two brothers, Olivier and Emmanuel (an oenologist), manage the estate. A new winery was built and several old buildings, including the dovecote (dating from 1903), were renovated. Château du Grand Pierre's historic fermentating cellar, located in the heart of the vineyard, was renovated in 1997, a hundred years after it was built. The Chéty brothers are very enthusiastic about obtaining the most from their fine terroir. They practise sustainable, organic viticulture.

**Vineyard :** 20 Hectares (49 acres), in the commune de Cars, on the hills above Blaye. Vines an average age of the 30 years, and clay-limestone soil.

**Vine density :** 5,500 vines per hectare. The vineyard has excellent sun exposure and its location close to the Gironde Estuary naturally modulates thermal amplitude. The hedgerows attract birds that eat insects, and moth traps help to limit the use of chemical sprays. The vineyard was converted to organic viticulture in 2011. It is currently being restructured, and will have 6,000 vines/hectare in 2015.

**Grape varieties :** 85% Merlot, 10% Malbec, and 5% Cabernet Sauvignon.

**Viticulture :** grassing between the vine rows, fertiliser made from grain and legumes, light ploughing (10 cm deep), and no pesticides. Sulphur and clay are used in the vineyard, but no chemical fertilisers. The vines are trained high for improved photosynthesis. Regular leaf thinning for ripe grapes in good condition. Green harvesting done in mid-July to prevent overly-tight clusters and to limit yields for greater concentration.

**Harvesting and fermentation :** The grapes are tasted to target optimum ripeness. They are picked at night to bring in very fresh fruit prior to manual sorting. Grapes from each plot are separately fermented. Low temperature skin contact for several days prior to alcoholic fermentation initiated by the addition of must with indigenous yeast in concrete vats. Maceration lasting 20 to 30 days.

**Ageing :** 12 months in vat and French oaks barrels (30%) used for one to three previous vintages.

**Tasting notes :** Deep red colour with crimson highlights. Intense bouquet of red and black fruit. Beautifully fresh and elegant on the palate with silky tannin and good fruit. Excellent as an accompaniment to delicatessen meats, poultry, lamb, and beef. Also delicious with hard cheeses such as Emmental, Gruyère, Comté, etc.

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