



Château Grossombre de Saint-Joseph Red 2018

AOC Bordeaux supérieur, Bordeaux, France

PRESENTATION

This remarkable wine immediately attracts one's attention because of its deep reddish-black colour. The bouquet strikes a fine balance between vanilla nuances, smoky aromas and ripe fruit (mainly blackcurrant) overtones. Château Grossombre starts out quite smooth and is altogether generous and well-structured on the palate. Spicy, oaky notes prolong the pleasure of this rich wine that deserves to age.

THE VINTAGE

WEATHER CONDITIONS

2018 was one of the warmest years since 1900, featuring above-average temperatures, the second hottest summer to date, and abundant sunshine ... Heavy rainfall in the first half of the year was followed by persistent, near-record drought conditions in September.

HARVEST

09/17/2018

THE WINE

VARIETALS

Merlot 50%, Cabernet sauvignon 50%

ALCOHOL CONTENT

13,5 % vol.

TASTING

Colour of this Château Grossombre is a beautiful, deep cherry red.

The nose is very elegant and complex. It reveals a pleasant blend of woody notes from the ageing process, as well as gourmet fresh fruit and red and black fruit (Morello cherry).

The attack is straightforward, with a lovely roundness in the middle palate. This is a well-structured wine. Good length. The finish is just as pleasant, without any aggressiveness. A certain freshness, already apparent on the nose, is also present here.

FOOD PAIRINGS

This very pleasant wine is the ideal companion for mushroom soup, grilled pork chops or chicken escalope cordon bleu.

AGEING POTENTIAL

5 to 10 years









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THE VINEYARD

TERROIR

Clay-limestone and clay-siliceous

SURFACE AREA OF THE VINEYARD

30.38 ha

AGE OF VINES

17 years old

IN THE VINEYARD

Pruning type: Double Guyot Grape harvest: Mechanical harvests

THE CELLAR

WINEMAKING

In stainless-steel temperature controlled tanks with patented cap-breaking system.

AGEING

For 12 months in oak barrels.

