

GRAND VIN DE BORDEAUX

AFFRANCHI
NO ADDED SULPHITES

CHÂTEAU DES PLACES

AOC GRAVES RED



VIGNOBLES
REYNAUD
AU NOM DES GRAVES
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SURFACE : 5.00 Ha

TOTAL PRODUCTION : 26 600 bottles, 2 216 cases

SOIL AND SUB-SOIL: Gravelly soil and subsoil clay and gravel.

GRAPE VARIETY : 100% Merlot

VINIFICATION: Traditional method. Alcoholic fermentation and malolactic fermentation in modern stainless steel-tanks with controlled temperatures. No added sulphites, protected from oxidation.

MATURING : In vats until bottling to preserve the fruitiness.

TASTING NOTES : The color is intense. The nose presents prominent fruit aromas of strawberry jam, raspberry, and blackcurrant. The palate has a bold start, followed by a sensation of roundness and sweetness. The tannins are present but silky. The finish is long and smooth. This bottle is characterized by balance and finesse.

BOTTLE AGEING: A pleasant wine for enjoying when it's young, also can be aged for 3 to 5 years so that the taste will progress gradually.

AWARDS :

- Gold Medal, Challenge International du Vin Bourg-Blaye 2021, Vintage 2020
- Gold Medal, Concours des Grands Vins de France de Mâcon 2021, Vintage 2020

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