

CHÂTEAU FRANC GRÂCE-DIEU

SAINT-ÉMILION GRAND CRU



VINTAGE APPELLATION
AOC Saint-Emilion Grand Cru

SOILS

Complex soils of ancient dark brown sand with iron deposits in the subsoil and blue clay

SITUATION

A 21 acre estate in the Saint-Emilion Burg
A 9 acre estate in the Burg of Saint Sulpice de Faleirens.

GRAPE VARIETY PROPORTIONS

70 % Merlot and 30 % Cabernet Franc

VINIFICATION

The Château Franc Grâce-Dieu vintages are harvested at perfect maturity and vinified in a traditional manner in cement and stainless steel vats with temperature control. The cuvees are aged for 16 months in one third new oak barrels.

TASTE CHARACTERISTICS

Superb deep hue, ample expression on the nose, balancing the finesse of the fruit with the barrel ageing. Ample and fleshy to the palate.

FOODPAIRING

Duck breast, game meats...

CONTACT :

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