



LA
GRANGÈRE
Cultiver son jardin

SAINT EMILION GRAND CRU & BORDEAUX SUPERIEUR

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DON'T PANIC

it's Organic



Don't Panic It's Organic has been created and imagined for all those who think (wrongly) that Bordeaux is overpriced (?!), for the olds and has been (let's see !) and incomprehensible (blends). This range has been declined in identity grape varieties, supplemented by a « without added sulfur » and a « generic or no name » wine. All of them are organics (of course) and shows audacity, know-how and passion. Each grape variety has been harvested at proper maturity so that to develop later on its natural flavors:

- Merlot shows its nose of red fruits in its early youth, as it ages it develops notes of undergrowth and spices,
- Cabernet Franc gives off its raspberry and violet aromas, it brings aromatic complexity of musk and truffles as it ages,
- as for the Malbec, its aromas of plum (skin), very black fruit and tobacco are characteristic; come with age, spicy notes of pepper (sweet) and cloves ... even jasmine.
- "no added sulfur" : carefully selected plot with perfect ripeness and intact berries, this cuvée is "100% Merlot": fruity aromas and flavors, charming, supple and subtle.
- Finally, what could be more natural than to complete this fine range with a generic blend (yes a blend) of all our grape varieties, matured and blended in the same spirit and know-how for a more « cheerful » result than the endless old chorus from pa (or grandpa) a château is better : something more easy to apprehend and simply good !

TASTING NOTES

Bright and lively color, a spring nose (however explosive) of fresh red fruits and ripe cherries; in the mouth a taste that reminds us of the cherry (fruit) eaten on the tree (nothing more delicious) with a nice persistence. This wine is charming, you will be seduced.

VINIFICATION

A densimetric bath for perfect sorting, then a low temperature (26 °) vinification to extract the sweetness and varietal aromas we ended by a 3-week fermentation followed by the malolactic fermentation in tank (cement coted vats). We have voluntarily conserved CO2 to help conservation.

GRAPE VARIETY 100% Merlot

YIELD 45 hl/Ha

VINTAGE 2019

FOOD & WINE PAIRING

As an aperitif with a rag of ham, a Lorraine quiche and why not poultry or white meats. Dare the peaches in wine!

Our tip: decant one hour before tasting

