



ARTEVINO Sélection éphémère, Moulis en Médoc, Château Branas Grand Poujeaux, AOC Moulis-en-Médoc, Rouge, 2019

AOC Moulis-en-Médoc, Bordeaux, France

Nestling comfortably between two illustrious neighbours, Châteaux Poujeaux and Chasse-Spleen, Château Branas Grand Poujeaux enjoys a 17-hectare terroir centred around the gravelly slopes of Grand Poujeaux, to the east of the appellation. Alongside its terroir, it is the convergence of care and precision that give Château Branas Grand Poujeaux its personality.

Les 17 hectares de la propriété permettent un travail d'orfèvre à chaque étape de l'élaboration du vin.

TERROIR

Garonne gravels

IN THE VINEYARD

Harvesting method: by hand and in crates

WINEMAKING

Harvest reception: Manual and mechanical sorting before and after de-stemming, whole, unpressed berries transferred to vats by gravity.

Gentle, even extraction of tannins is favoured to bring out the finesse and complexity of the terroir.

AGEING

Ageing: 60% new French oak, 40% second-fill French oak for 14 to 16 months.

VARIETALS

Merlot 75%, Cabernet sauvignon 23%, Petit verdot 2%

AGEING POTENTIAL

10 to 15 years

TASTING

A brilliant, intense cherry-red colour. On the nose, it displays a broad range of aromas, with notes of roasting, red fruit, liquorice and ripe grapes creating a picture that is as powerful as it is complex. Supported by solid tannins, the structure of the palate is in no way inferior to the bouquet.

REVIEWS AND AWARDS

Antonio Galloni
vinous
explore all things wine

93/100
Vinous

JAMES SUCKLING.COM

93/100
James Suckling

