



Les Eclats de Branas Grand Poujeaux 2016

AOC Moulis-en-Médoc, Bordeaux, France

Nestling comfortably between two illustrious neighbours, Château Poujeaux and Château Chasse Spleen, Château Branas Grand Poujeaux is a 12-hectare jewel located in Moulis-en-Médoc. It benefits from a great terroir, worked with extreme care.

PRESENTATION

Oenology consultancy with Stéphane Derenoncourt

TERROIR

Gravier de Garonne

WINEMAKING

Harvested by hand using trays, vibrating sorting table, double sieving by hand, the fruit is gravity-fed into the vats.

Long pre-fermentation maceration at 8°C, punching down of the cap, vatting for 28 to 35 days, vertical pressing.

Malolactic fermentation in barrels, stirring of the lees.

AGEING

Aged in French oak barrels for 18 months.

VARIETALS

Merlot 50%, Cabernet sauvignon 45%, Petit verdot 5%

AGEING POTENTIAL

10 to 15 years

TASTING

The intensity of the dark red colour is a sign of the wine's ample structure and powerful tannins. However, their silky, imposing character is surprising and justifies the high proportion of Cabernet in this vintage. The long, spicy finish gives this tasting a magnificent finish.

