

CHÂTEAU LA GRANDE MÉTAIRIE

Cuvée Yvonne



APPELLATION : Bordeaux Rouge AOP

VINTAGE : 2022

Alcohol content: 14%

PRODUCTION : 6000 bottles

Organic Farming

Grapes Varieties

Merlot Noir : 100%

Winemaking

- Mechanical harvest, with destemming in the vineyard, during the cold hours of the day (between 5 and 8 am)
- No sulfur added, neither during the harvest nor afterwards. Increased monitoring both in the cellar (tasting) and by our analysis laboratory
- Traditional vinification for the entire cuvée:

Alcoholic fermentation in temperature-controlled vats between 77 to 81°F. Several small pumping over allow the marc to be kept immersed during this period which is extended by an extra vatting of 15 days to obtain best quality tannins.

- Pneumatic pressing at low pressure (maximum 1 bar)
- Malolactic fermentation

Ageing

- Aging in stainless steel vats for a several months, regular rackings
- Fining and stabilization
- Bottled at the Château under nitrogen and CO2 protection

Packaging

- Heavy, conical, oak-coloured bottle of 0.75 liter
- Red wax-coloured caps
- «Oeno-Bouchage» DIAM 2 cork (guaranteed without cork taste)
- Customized carton of 6 bottles (2X3)

« **Elegant, with more roundness than the previous vintage, the Merlot 2022 offers a nose with juicy notes of red and black fruits.**

This red Bordeaux has a full and balanced pallet, with chiselled tannins and a very aromatic finish.

Yvonne works well with cold cuts, white meats, marinated vegetables and pasta dishes.

Please, aerate for an hour before serving. Pour at 59-61°F.

