



CHÂTEAU LA GRANDE MÉTAIRIE

Entre-Deux-Mers

ORIGIN

Bordeaux, France

APPELLATION

Entre-Deux-Mers

VINEYARD

Vines are at average 25 yrs. old and are in limestone-clay soil, with alluvial deposits of Quaternary.

BLEND

85% Sauvignon,
15% Muscadelle

FARMING

Sorted and destemmed in vineyard

WINEMAKING

Cold Maceration for 4-24 hours
Fermentation in stainless steel temperature-controlled vats

AGING

Age on fine lees for several months with regular stirring

The Buffeteau family has been known for over three generations for winemaking in the Entre-Deux-Mers region. In 1964, Jean-Paul and Huguette Buffeteau established La Grand Métairie estate between the communes of Castelveil and Gornac, in the heart of the region. Today, it is their son, Jean-Luc Buffeteau, who oversees the estate's 54 acres.

Château La Grande Métairie's Entre-deux-Mers 23-hectare vineyard is planted on south/southwest-facing hillsides 360 to 460ft high. The Sauvignon Blanc, Sauvignon Gris, and Muscadelle vines are planted at the second-highest point of the Gironde in order to have excellent sun exposure so that the vines may flourish. The clay and limestone soils enable a precise expression of the terroir.

Manual selection begins on the parcel 24 hours before the harvest in order to put aside the grapes that are damaged. Mechanical harvest, with destemming in the vineyard, occurs during the cool hours of the day between 5 and 8 in the morning.

The final wine, brilliant in appearance with an incredible shine of slightly yellow shades, is an ideal balance between freshness, fruit, length and roundness. It reveals aromas of fresh pineapple, ripe pear, and bright citrus with delicate hints of white flowers.

ACCOLADES

2017 International Wine Report: **91 points**

