

HISTORY

Marguerite and Guy Ladepêche are château Grimard owners. This estate has belonged to the family since 1880. The name Grimard has a german origin, grim meaning helmet and hard meaning tough.

WEATHER CONDITIONS

After the exceptional vintage 2015, 2016 is unquestionably remarkable in Bordeaux, combining quality, quantity, and a very classic style. This high quality depends on relatively quick flowering and fruit-set during weather that is sufficiently warm and dry. And, the month of dry July slowed down and put a definitive stop to vine growth no later than the beginning of véraison. Thanks to dry and warm weather in the months of August and September provided full ripening of the various grape varieties. Then, a sunny mid-September and month of October virtually without any rain completed ripening and made for a leisurely harvest. Because of all this well climatic conditions, the grapes had an amazing color, also they were aromatic with a nice acidity. The 2016 red wines give every indication of being outstanding. They have an amazing colour. They are also fruity, without any herbaceousness, and combine the tannic power of great vintages with a deliciously velvety texture.

BLENDING AND AGEING

Following consultation with our oenologist, Chateau Grimard was blended in function of plot origins to achieve a balanced wine. The wine was aged in stainless steel vats during 6 months.

TASTING NOTES

Lovely silky texture with very pretty fruit and character. Full body with chewy tannins. Well balanced and a fresh finish.

OWNER
SCEA VIGNOBLES
NOVOA-DALEME

SOILS
clayey, sandy and
chalky

**GRAPE
VARIETIES**
91% merlot
9% Cabernet
Franc

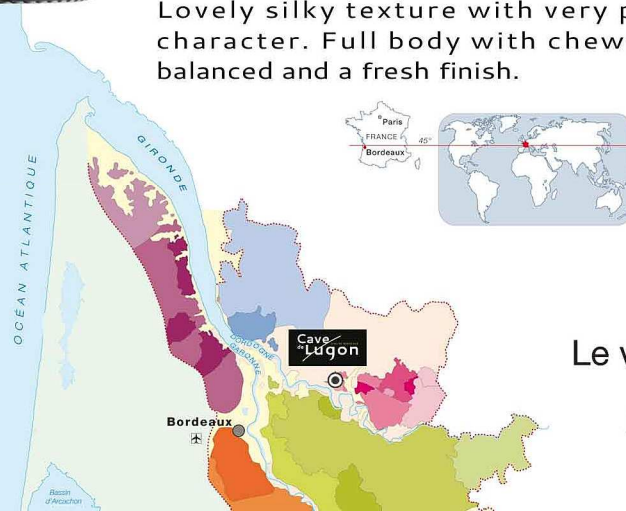
VINE-CARE
sustainable
agriculture methods

**SURFACE OF
THE VINEYARD**



Mail : contact@cavedelugon.com
Tél. 05 57 55 80 90
6, rue Louis Pasteur
33240 Lugon-et-l'Île-du-Carnay

WWW.CAVEDELUGON.COM



Le vignoble
de
BORDEAUX