Introducing an "Essentiel" Cuvée







CHÂTEAU LE GRAND VERDUS, LOCATED BETWEEN BORDEAUX & SAINT-EMILION IN THE ENTRE-DEUX-MERS REGION IS A FAMILY-OWNED VINEYARD SINCE 1810.

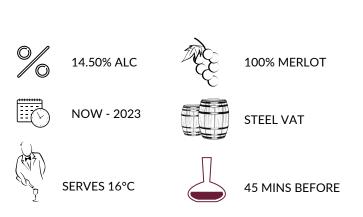
IT IS ONE OF THE LARGEST 100% FAMILY OWNED WINE ESTATES DEDICATED TO BORDEAUX SUPERIEUR AOC, AND ONE OF THE WITNESSES OF THIS NEW WAY OF MODERNITY AND SUSTAINABILITY WHICH IS ADOPTED IN RECENT YEARS IN BORDEAUX VINES.

LE GRAND VERDUS IS DRIVEN BY THE FAMILY'S 3RD GENERATION, THOMAS & EDOUARD LE GRIX DE LA SALLE, WHO INTRODUCED IN THEIR WINERY THE AGEING IN AMPHORAS & BURGUNDY BARRELS, THE ORGANIC TRANSITION OF THE 115 HECTARES OF VINEYARD (2023), THE INSTALLATION OF HIVES OF BEES, AND THE PLANTING OF "OUT OF BORDEAUX" GRAPES VARIETALS (SYRAH, CHENIN BLANC).

WITH THE "ESSENTIEL" CUVEE, THEY WANT TO SHOW THE PURITY OF THEIR TERROIR, AND THE EXPRESSION OF A NATURAL MERLOT FROM THE ENTRE DEUXMERS REGION.



COLOR	FRUIT INTENSITY	BODY	ACIDITY	TANNINS	AFTERTASTE
RUBY	CHERRIES	REPRIFS		3	



CHOCOLATE

JAMES SUCKLING

"CRUSHED-BERRY, DARK-CHOCOLATE AND WALNUT AROMAS FOLLOW THROUGH TO A FULL BODY, POLISHED YET CHEWY TANNINS AND A TANGY FINISH. LOVELY, CREAMY TEXTURE. ALMOST NO SULFUR. DRINK NOW."

