

CHÂTEAU LA GRANGE CLINET – PREMIÈRES CÔTES DE BORDEAUX – GRAN VIN DE BORDEAUX – MIS EN BOUTEILLE AU CHÂTEAU – APPELATION PREMIÈRES CÔTES DE BORDEAUX CONTRÔLÉE – MICHEL HAURY – PROPRIÉTAIRE – ST-CAPRAIS DE BORDEAUX – GIRONDE – FRANCE 12,5% 2006

MERLOT 56% - CABERNET SAUVIGNON 25% - CABERNET FRANCE 19%

La Grange Clinet is a one unit property, where vineyards blend with meadows, forests, and ponds, forming a rich natural biotope where wildlife thrives. The development of wild animals and their predators unables us not to use insecticides, and use only organic fertilizers. We bottled 180.488 bottles in April 2008.

www.biotope.lagrangeclinet.fr

VISUAL ANALYSIS: the wine is limpid and the shade is a very ruby red with strong garnet reflections, quite flowing; the particular fluency of the wine in the glass does not determine a strong structure.

OLFACTORY ANALYSIS: the groups of aromas of the organoleptic analysis are characterized by strawberries, cherry, wood, soap and violet.

GUSTATIVE ANALYSIS: it is detectable the intense sensation of the mineral notes in the dorsal part of the tongue; we can also perceive a limited alcoholic dryness, the ideal astringency and a final lightly bitterish. The gustative aromatic persistence is about 5/6 seconds.

WINE-FOOD COMBINATION: veal with tuna sauce

- The sweet tendency of the veal is counterbalancing the sapidity (mineral salts) of the wine
- The sweet tendency of the sauce is compensating for the bitter final of the wine
- The structure of the recipe is matching to the structure of the wine
- The gustative persistence of the meat is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: a true and real French wine.....disciplined and responsible.