



SAINT EMILION GRAND CRU & BORDEAUX SUPERIEUR

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LA
GRANGÈRE
Cultiver son jardin

DON'T PANIC

it's Organic



Don't Panic It's Organic has been created and imagined for all those who think (wrongly) that Bordeaux is overpriced (?!), for the olds and has been (let's see !) and incomprehensible (blends). This range has been declined in identity grape varieties, supplemented by a « without added sulfur » and a « generic or no name » wine. All of them are organics (of course) and shows audacity, know-how and passion. Each grape variety has been harvested at proper maturity so that to develop later on its natural flavors:

- Merlot shows its nose of red fruits in its early youth, as it ages it develops notes of undergrowth and spices,
- Cabernet Franc gives off its raspberry and violet aromas, it brings aromatic complexity of musk and truffles as it ages,
- as for the Malbec, its aromas of plum (skin), very black fruit and tobacco are characteristic; come with age, spicy notes of pepper (sweet) and cloves ... even jasmine.
- "no added sulfur" : carefully selected plot with perfect ripeness and intact berries, this cuvée is "100% Merlot": fruity aromas and flavors, charming, supple and subtle.
- Finally, what could be more natural than to complete this fine range with a generic blend (yes a blend) of all our grape varieties, matured and blended in the same spirit and know-how for a more « cheerful » result than the endless old chorus from pa (or grandpa) a château is better : something more easy to apprehend and simply good !

TASTING NOTES

A all-in nose of red and black fruits (blackcurrant, blackberry, blueberry) enhancing the spicy natural notes. Sweet in harmoniously velvety in the mouth. An intense sensation of rpen fruits and melted tannins complete the tasting. In 4 words : fruits, fresh, harmony and sweetness.

VINIFICATION

A densimetric bath for perfect sorting, then a low temperature (26 °) vinification to extract the sweetness and varietal aromas we ended by a 3-week fermentation followed by the malolactic fermentation in tank (cement coted vats). We have voluntarily conserved CO2 to help conservation.

VINTAGE 2018

YIELD 45 hl/Ha

GRAPE VARIETY

Merlot, cabernet Franc, cabernet Sauvignon and a hint of malbec

FOOD & WINE PAIRING

Roasted chicken and grilled potatoes, stuffed cabbage, duck burger with reblochon cheese.
Our tip: decant one hour before tasting

