



CHÂTEAU GOURRAN

Dear subscriber, by this service we keep you informed of the process of wine making, trade, hall of fame of our wines and much more. Our homepage will be updated at the same time.

Launch of the Grande Réserve 2008

The Grande Réserve is the prestige wine of Château Gourran. Here we work with selected parcels of Merlot and Cabernet Sauvignon grapes with the best abilities for creation of a wine with intensity, charm and ageing potential.

It is also in this wine we use the major part of our Petit Verdot grapes, which in the vintage 2008 has developed its finest appearances.

The wine is aged in French oak barrels, 225 liter, of which 25% were new.

After an additional aging in the bottle we feel confident in releasing the wines into the market. It is drinkable now, provided it has been oxidized; the characteristics of the presence of oak are notable. If you want to wait until the oak-tannins are fully integrated, you will have to wait another 3 to 5 years. Nevertheless the wine does already now show its harmonic character.

We will not keep the recipe secret. Take some good stony soil that slopes to the south, thereby to be exposed to the sun and letting the water drain to avoid wet feet for the plants, after rain.

The stony soil keeps the thermal energy in the first ours of the night providing the development of phenols, which is imperative for the balanced maturation.

For the good content of minerals, the plants must have deep roots, this is inevitable when the wines are more that 30 years old.

Newsletter
September 2010

BORDEAUX





The location in the tempered climate of Bordeaux also ensures that the temperature during nighttime falls. This prevents the characteristic tannins in the grapes from weakening in the otherwise warm and sunny climate.

In the fields, non-desired grape- and leaf-growth are removed at various times during the growing and ripening season.

Harvesting is carefully carried out with the most modern equipment operated by skilled personnel and by having a very short distance from field to cellar oxidation of fruit material is prevented.

With the most technologically advanced fermentation tanks we take no chances in taking care of the wines subsequent genesis.

Of course it is also important that the process is carried out by a trained staff. We believe it is beneficial to our wine production that the overall process is supervised by our oenologist, Christine Chaminade, who through her long university education and extensive practical experience from field, cellar and laboratory, takes care of every detail.

Enjoy.

Best regards



**Petit Verdot
ripening (2008)**

Find us here!

www.gourran.com

www.gourran.eu

www.gourran.dk

