



CHÂTEAU
GRAND
BOISE

CHATEAU GRAND BOISE THE VIN CUIT

BLEND:	Le vin cuit de Grand'Boise
COLOUR:	Red
TYPE DE VIN:	Vin Cuit de Provence (with the generic Appellation of Table Wine)
VARIETIES:	Grenache, Syrah, Cinsault, Carignan
FERMENTATION:	Stainless steel vat
AGING:	Barrel Malolactic fermentation
BOTTLE:	50 cl

CULTURE RAISONNÉE (REASONED VITICULTURE)

Chateau Grand Boise is cultivated in accordance with the charter of "Nutrition Méditerranéenne en Provence". Its healthy environment permits the use of "reasoned agriculture" using **neither artificial fertilizers nor chemical herbicides**.

OVERALL STRATEGY

Epitome of the famous Vin Cuit, obtained by slowly evaporating the grape juice in coppers over a wood fire. After barrel aging, this wine breathes out scents of melon and jams. It is an intense experience.

>> [To find out more about vin cuit...](#)

TASTING NOTES

Terra cotta robe. Nose - cherry, red fruit jam, melon with hints of caramel. Light in the mouth, very well balanced and attractively scented. Drink between 10°C and 12°C (50 & 54°F), as an aperitif. It will also make a perfect match with desserts, foie gras or blue cheeses, such as Roquefort.

PRESS COMMENTS

★ Guide Gilbert & Gaillard 2010:

"Attractive balance in the mouth, where the freshness brings out the best of the scents..."

★ 2012 Aix-en-Provence Competition : Gold medal

Packing:	Carton of 6 bottles
Palletisations in Europe:	480 bottles
Delivery:	tax paid

