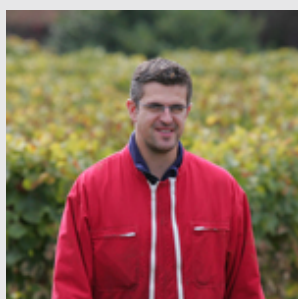


Domaine de Grange Neuve Monbazillac (50cl)



Producer: Domaine de Grange Neuve
Winemaker: Anthony Castaing
Country of Origin: France
Region of Origin: South West France
Grapes: Semillon 80%, Sauvignon Blanc 10%,
Muscadelle 10%
ABV: 13%
Case Size: 6x50cl
Vintage: 2011
Suitable For: Vegetarians and Vegans
Closure Type: Cork



The One-Liner

Utterly luscious - one of our finest sweeties.

Tasting Note

A fabulous dessert wine, sweet and luscious with a great backbone of fine acidity for a clean finish. The nose is fresh with classic botrytis marmalade and ripe nectarine and melon. Flavours on the palate are richer, honey and toffee finishing with a twist of bitter orange.

Producer Details

The vineyard of Domaine de Grange Neuve is close to the town of Pomport near Bergerac in the heart of Périgord. The vineyards are on the slopes of the valley of the Dordogne at an altitude of between 50 and 180 metres. Belonging to the Pichon and Castaing family - the winery has grown from a small farm with just 4 hectares of vines in 1898 to a vineyard of 70 hectares today. Dedicated to making wine that respects tradition whilst not neglecting technological advances both in the cultivation of vines and in winemaking techniques, today the property is still run by three generations of this family. The vineyard consists of approximately 26 hectares of red grape vines (Merlot, Cabernet Franc and Cabernet Sauvignon), and 44 hectares of white (Sémillon, Muscadelle and Sauvignon Blanc) - the average age of the vines is 25 years.

In The Vineyard

Vineyards are based in the heart of Perigord, near Bergerac along the valley of the Dordogne river. Here, on the river slopes there is a particular micro-climate which favours the development of the botrytis necessary to make this style of sweet wine. Vines average 25 years of age. As in Sauternes, grapes are hand harvested at a very late stage of maturity, in three successive 'triage', to ensure that only the most mature grapes are picked. Grapes are harvested in October and November.

In The Winery

Grapes are gently put into a pneumatic press and the juice is transferred to temperature controlled stainless steel tanks. After fermentation the wine is matured for 24 months.

Awards & Press

2010 Vintage: 'The Wine Merchant Top 100' 2015

2007 Vintage: IWSC 2010 - Silver (Best in Class)

Food Recommendations

The French would serve this as an aperitif but it is also good with paté or blue cheeses such as Roquefort.

2007 Vintage: Decanter World Wine Awards 2010 - Bronze

2005 Vintage: Decanter World Wine Awards 2007 - Gold

2005 Vintage: IWC 2007 - Silver (Best In Class)

2005 Vintage: Sommelier Wine Awards 2011 - Bronze

2010 Vintage: "Most readers won't need to be reminded of just how good - and what good value - the sweet wines of Monbazillac can be. But here's a delicious prompt all the same. From a producer based near the town of Pomport near Bergerac with 70ha of vineyards for red and white wines, Domaine de Grange Neuve's delectable Botrytis sticky is a blend of 80% Sauvignon with 10% apiece of Sauvignon Blanc and Muscadelle. It's a wine that has plenty of "citrus acidity and cut," the Top 100 judges said, "while the aromas and palate are all about apricot, lemon confit and honey". The Wine Merchant 'Top 100' 2015, Judges Comments

2007 Vintage: " 'Lots of apricot and honey, with ripe orange too. Very well balanced,' Ram Chhetri. 'Honeycomb and toffee on the nose, followed by a dense palate, rich with caramel. A tropical fruit finish,' Virgile Degrez. 79 points." Imbibe magazine, January/February 2013

2005 Vintage: "Lush, rich and enticing with honeycomb sweetness and balanced acidity,' said Caspar Auchterlonie, while Matthew Cocks liked its complexity with its burnt sugar and exotic fruits." Sommelier Wine Awards 2011, Judges Comments

2005 Vintage: Decanter World Wine Awards 2007 - "Ethereal, honeyed nose. Intense, white blossom and honey suckle with baked pear. Elegant finish. Well balanced and well made."