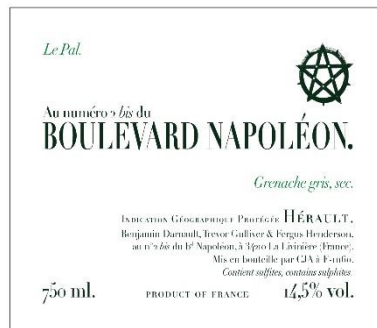


# Boulevard Napoléon Grenache Gris



***A residence in the Minervois and a winery located at 2b of a street formerly called Boulevard Napoléon.***

*"Wines that are beautiful in the glass  
Are the envy of the whole world.  
Ecole de Saverne"*

**Appellation:** IGP Pays d'Hérault  
**Vintage:** 2018  
**Alcohol:** 14.5%  
**Grape varieties:** 100% Grenache Gris

**Terroir:** Clay and limestone / 70 year old vines (approximately).

**Vines:** Manuel harvesting in small wooden cases.

**Vinification methods:** Fermentation in 225 litre barrels (1 to 2 years old) / Whole harvest maceration in press / Lightly filtered without fining.

**Maturing:** In 225 litre barrels (1 to 2 years old) for 12 months on lees.

## **Tasting notes:**

Brilliant pale gold.

The nose is superb, hazelnut butter, sesame, lemon curd with perhaps more expansiveness.

The mouth is full, spherical, with an opulent, generous material while keeping the rectitude and freshness. The balance is just perfect!

The finish reveals a beautiful chalky mash, which combines citrus, buttered and grilled notes. Subtly prolonged with a saline background taste.

## **Pairing:**

Lamb chops, marinated peppers, followed by a nicely matured piece of Comté served with fig jam...

## **Recommendations:**

Serve at 12°C

Aging potential: 3 to 5 years

