

Description:

Château Grandis 2012 is a traditional left bank Bordeaux from the Médoc, crafted from a blend of predominantly Cabernet Sauvignon with Merlot. Matured in French oak barrels, this vintage has developed gracefully over time, showing the structure and savoury complexity typical of classic Médoc wines.

Tasting notes:

Mature notes of blackcurrant, dried tobacco, and cedar, with touches of leather and forest floor. The palate is medium-bodied with softened tannins, layered dark fruit, and a savoury, gently spiced finish.

Allergens: Contains sulphites.

Dish Pairing:

- Roast lamb with garlic and rosemary
- Beef wellington
- Mature Comté or aged Gouda
- Mushroom and lentil casserole
- Game pie

Talking Point:

Château Grandis is a family-owned estate that has quietly built a reputation for crafting honest, age-worthy Médoc wines. The 2012 vintage is drinking beautifully now, offering a snapshot of mature Bordeaux at a price well below the region's more famous names.