



Château les Grands Chênes

Like all Bernard Magrez wines, at Château Les Grands Chênes everything is done to create a rare wine. The harvest is done by hand - as in each of Bernard Magrez's estates in France and elsewhere, the vinification is carried out by manual punching down, the wine is passed into new French oak barrels where it will be aged for 18 months until become a real medicine, an exceptional product, a wine of excellence.

This ruby-colored wine reveals a gourmet nose, with aromas of red fruits, strawberries, raspberries and cherries with lots of freshness. On the palate, this wine is both supple and pleasant, with melted tannins, with a nice volume and a nice length in its finish.

This wine goes perfectly with regional dishes such as porcini mushrooms stuffed with snails, lamprey with truffles or Pauillac suckling lamb. This wine also goes very well with Camembert with Calvados or Maroilles. Serve between 16-18°C

Alcohol abuse is dangerous for health. To consume with moderation. Consumption of alcoholic beverages during pregnancy, even in small quantities, can have serious consequences on the health of the child.