

GRAND THEATRE

2024

Producteur Récoltant – Mis en bouteille à la propriété

Grand Théâtre draws its inspiration from the elegance and prestige of the Grand Théâtre de Bordeaux, an emblem of Bordeaux-style conviviality and art de vivre.

For 40 years, Grand Théâtre has been offering high-quality, accessible and versatile wines, perfect for accompanying everyday “scenes de vie”, from casual meals to festive moments. With its strong roots in the Bordeaux terroir, Grand Théâtre is a sure bet that embodies the alliance between tradition and modernity, to sublimate every moment of sharing.

	Soils Clay and limestone		Appellation AOP Bordeaux
	Grape varieties 50% Merlot, 50% Cabernet Franc		

Vinification

The grapes are harvested early in the morning to preserve all the freshness of the berries. Then follows a direct pressing; the grapes are pressed directly without prior maceration. The pressing is then very slow and the skins have time to give a light color, finely pink, to the juice. Then we proceed to the settling, which consists in decanting the grape juice before the start of fermentation. Then the wine ferments in vats at a controlled temperature of 16°C.

Tasting notes

Colour | Bright pale pink with delicate silver highlights

Nose | Luscious aromas of red berries, with hints of fresh strawberry and raspberry.

Palate | A perfect harmony of freshness and sweetness, revealing flavors of crunchy red berries and slightly candied strawberries.

Light ● ● ● ● ● Powerful

Fruity ● ● ● ● ● Structured

Service tips

Enjoy chilled between 8 and 10°C.
Ideal as an aperitif, with cold meats, mixed salads, savory tarts, grilled meats, fish, Mediterranean cuisine (ratatouille, pizza, etc.), fresh cheeses or fruit desserts.

Certification

