



GRANDE MAISON

Monbazillac Cuvée des Anges

For most of the 19th century, sweet wines from this region on the Dordogne River east of Bordeaux were highly sought after—even more so than wines from Sauternes or Barsac. Raised biodynamically, with yields that often dip lower than the lowest at Yquem, Grande Maison wines offer an elegant expression of Monbazillac. Estate vineyards surround the “grande maison,” a fortified manor originally built in the 13th century. Destroyed and reconstructed over centuries, today this great house stands as a sentinel in a sea of vines and wild forest—a prime location for grapes to develop botrytis, the “noble rot” that is the signature of Monbazillac sweet wines.

WINERY: Grande Maison

WINEMAKER: Benjamin Chabrol

ESTABLISHED: 1990

REGION: FRANCE • Sudouest • Monbazillac

APPELLATION: Monbazillac AOC

BLEND: 80% Semillion, 15% Sauvignon Blanc and 5% Muscadelle

VINEYARDS: Estate vines all face south on gentle slopes, surrounding the “grande maison” or 13th century manor. Soils mix limestone and siliceous clay, very mineral rich. The estate’s 30 acres of land are surrounded by wild forest, a healthy boundary that contributes to biodiversity and protects the biodynamically raised vines. A man-made lake on the property works to encourage the development of botrytis or “noble rot” in grapes.

AGE OF VINES: 30 years, on average

WINEMAKING: Hand-harvested in multiple passes. Pressed full cluster, then fermented on indigenous yeasts in temperature-controlled, stainless steel tank. Aged for 18 months in tank.

TASTING IMPRESSIONS: Medium sweet. Aromas of honeycomb, white flowers, candied lemon. Medium-bodied, silky; light botrytis notes.

PAIRING SUGGESTIONS: As an aperitif; with blue cheese



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