



GRENADE

2025

The history of Grenade starts between the Garonne and the Dordogne. The grapes were harvested in the vineyard of Régis Chaigne and Sylvain Destrieu, and the winemaking and the blending were made in our urban winery located in Darwin, on the right bank of the moon harbour.

The rest of the story is told on your palate...

TASTING NOTES

The juicy cuvee of the Micro Winerie. You will catch in the nose notes of blackberries, redcurrent, grenade with a hint of pepper.

At the palate, you have an explosion of crisp fruits, that ends with spices and very soft tanins.

FRUITY

SPICY

JUICY

DETAILS



CULTURE

Biologic
Hand Picking

GRAPE VARIETY

40% Malbec
40% Merlot
20% Cabernet Franc

AOC

BORDEAUX

VINEYARD

Entre-Deux-Mers :
Clos de la Molénie
Domaine Chaigne



VINTAGE

2025

ALCOHOL

13%

AGING

1 year -
Stainless steel
SO2: 20mg/L

AGING POTENTIAL

5 years



WINE / FOOD PAIRING

As an aperitif or on a BBQ :
Chipolata and grilled
eggplant, Cheddar, Gouda

T°C

14° / 16°

AERATION

No

RETURNABLE BOTTLES
NO CLARIFICATION
NO FILTERING
INDIGENOUS YEAST