



CHÂTEAU GRIMONT

BORDEAUX CLAIRET

QUINSAC CLAIRET PAR EXCELLENCE



Quinsac, the capital of Clairét wines

Château Grimont occupies an important place in the district of Quinsac, the quintessential capital of Clairét wines in Bordeaux. The Château upholds an age-old tradition that is not only responsible for the success of Bordeaux wines, but was also the favoured tippable of British wine lovers. Bordeaux Clairét came to light in the 50s, inspired by the word “Clairét”, a term coined by the English to denote lightly coloured, fruity red wines from Bordeaux, with very little tannic structure. The English may have ceased to resist after the 100 years’ war, but the term “Clairét” lives on as a reminder of three centuries of exporting wine to the British market.

Majestic Château de Grimont

The magnificent Château, built during the 17th and 18th centuries, can lay claim to having played host to an array of illustrious names. Among them, the author Eugène Sue was once its owner, who sought solace in this setting instilled with poetry, searching for inspiration far from the whirl of Parisian society. Painter and sculptor, Rosa Bonheur, loved spending her summers at Château Grimont, her “haven of peace”.

In 1958, the father of Pierre and Jean Yung, the current owners of the property, arrived from Algeria to settle at Château Grimont, on the right bank of the Garonne. Over time, the Yung family would establish their leadership within the Côtes de Bordeaux appellation, with the acquisition of further properties, including Château Sissan in 1990. But the diversity of soils on the estate would soon lead the way to new opportunities, the production of premium quality Bordeaux Clairét standing as a prime example.

The quest for fruit character and freshness

Midway between red and rosé wine, Grimont Clairét is made using the “saignée” method. After a short maceration for 24-48 hours, the red wine cuves are «bled», whereby some of the must is extracted and transferred into a neighbouring tank for fermentation. The colour of the juices is slightly more pronounced than that of a rosé wine. Paul and Jean are firm advocates of harvesting early in the morning to keep the grapes intact and optimise aromatics and freshness. In parallel, they have introduced a highly effective sorting system at the entrance to the winery, while the entire vinification hall has been equipped with automatic pump-over tanks, working around the clock.

Credit where credit’s due. It would be difficult not to be impressed by the Yung family’s achievements to maintain, and even to strengthen age-old tradition - producing a delicious, wonderfully bright, pale red wine, with real aromatic fullness and soft tannins.





CHÂTEAU GRIMONT

BORDEAUX CLAIRET

OWNER:

Yung family.

KEY DATES:

1886: *Château Grimont* already appeared in the 5th edition of the Féret wine guide, when it was in the ownership of the author Eugène Sue. « *The wines of this Cru owe their exceptional finesse to the choice of grape varieties: Cabernet Sauvignon, Merlot and Malbec, and were recognised with a certificate of origin at the 1879 Paris exhibition. Eugène Sue received the Gold Medal from the Minister, awarded to the best kept vineyard in Bordeaux* ». **1958:** the Yung family settled on the banks of the Garonne, and purchased Château Grimont in Quinsac, which would become their flagship estate. **1983:** a new acquisition, this time in Bordeaux Supérieur, Château Tour Saint Paul. **1990:** their desire to offer customers a range of original wines typical of the Côtes de Bordeaux appellation, led the Yung family to invest in further properties, including Château Sissan in the hills of Camblanes. **Since 2003:** additional leaseholds have been added to their portfolio, including Château Delord in the hills of Bouliac.

LOCATION:

South-east Bordeaux, in the district of Quinsac, located on the banks of the Garonne.

SOIL PROFILE:

Clay-limestone.

AREA UNDER VINE:

25 ha in Cadillac-Côtes de Bordeaux - 6 ha in Bordeaux rosé - 8 ha in Bordeaux Clairet.

PLANTING DENSITY:

4,500/4,600 vines/ha.

GRAPE VARIETIES:

- 55% Merlot,
- 45% Cabernet Sauvignon.

AVERAGE AGE OF THE VINEYARD:

25 years.

HARVESTING:

By machine with integrated sorting machine. Ripeness levels carefully monitored before picking.

VITICULTURAL REGIME:

Sustainable viticulture practised throughout the entire vineyard. Leaf-stripping by machine on the denser terroirs. Thinning out in certain parcels, depending on vintage conditions. Green harvesting in more densely planted plots.

VINIFICATION:

The grapes are sorted and selected on entry to the winery, using the latest generation vibrating receival bin. Temperature-controlled stainless steel tanks. «Saignée» method, whereby the grapes are macerated for a period of 24-48 hours. Automatic pump-over equipment working around the clock in the tank room to optimise aromatics (only very few Châteaux have these facilities).



«CLASSIC FRUITY,
DELICIOUS CLAIRET»

"The wine from Château Grimont reveals an attractive, pronounced pink hue. Intensely ripe, red fruit aromas of cherries and raspberries dominate on the nose and palate. Light, savoury tannins add spine to the fleshy volume. An appealing, highly aromatic clairet, laden with supple, rounded character on the palate. An easy-drinking wine, best served chilled."

*Thomas Drouineau,
winemaker, Maison Delor*

