



KRESSMANN GRANDE RÉSERVE

The Art of blending

BORDEAUX



The Art of selection : an incredible palette to choose from



The secret to the quality of Kressmann Grande Réserve lies in the most meticulous selection from an **extensive palette of possibilities**:

• **One appellation:** Bordeaux

• **Grape varieties:**



Savignon
Blanc



Sémillon



Muscadelle

• **High quality terroirs:** a vast geographical area boasting a wide diversity of soils and terroirs (silt, sand, clay and limestone).

• **Talented growers:** strong, longlasting partnerships established as far back as 1871.

The Art of blending : a wealth of talent in perfect harmony



Rather like a conductor, our winemaker must direct many different talents, to create a Bordeaux wine of great harmony where the fruit can truly shine and exude immense elegance and velvet character.

• **The tasting circle:** hundreds of attempts may be required before reaching the ultimate selection. At least 3 different expert tasters pool their notes in order to create a perfectly harmonious wine. And with each coming vintage, the team need to work with a new score

and different notes, while maintaining the same consistent style.

• **Our cellar craftsmen:** creating excellence can prove a challenge without the necessary high-quality equipment. Our expert cellarhands evolve in the very best technical environment. From blending the different lots to bottling, they make sure the right notes are followed, under the scrutiny of the cellar master.

The Art of tasting : sharing emotions

Bordeaux white wine of exemplary value for money: a shared tasting journey stimulating both senses and emotions.



• **Appearance:** green-yellow.



• **Palate:** lively and fresh, with delicate fruit character and floral notes.



Fresh  Rich

Sweet  Lively

Easy-drinking  Complex

• **Perfect for sharing:** enjoy as an aperitif or with fresh seafood platter, fish, poultry, goats' cheese, tropical or fresh fruit.

