



# Grande Maison

[www.grande-maison.fr](http://www.grande-maison.fr) Monbazillac / Bergerac

Thierry Despres is the very jovial owner / wine-maker of Grande Maison. The sweet Monbazillac's are Thierry's pride and joy, although his dry whites and reds from the Bergerac appellation are equally outstanding. Since arriving at Grande

Maison, a 13th century building, he has completely renovated both the vineyards and the buildings.

The Monbazillac wines are made from grapes grown on very low yielding vines. Individual botrytis affected grapes are hand selected from up to 7 picking runs through the vineyards. Thierry has also built a dam amongst the vineyards to help induce the attack of botrytis. There are 3 different cuvees of Monbazillac produced.



***“The wines are splendidly concentrated, very clean and pure. Thierry Despres is a fanatic, as well as an individualist, but he makes very good wines” Clive Coates - The wines and Domaines of France***



## Dry wines

2007 Bergerac **blanc** “cuvée Sophie”

A wood matured blend of Sauvignon Blanc and Semillon. This wine shows greater richness and depth than is typical of many Bordeaux white wines.

2005 Bergerac **rouge** “cuvée Opera”

A medium bodied style of red to be enjoyed in its youth. Shows fine red fruits with hints of ‘Graves-like’ tobacco so typical of Bergerac red wines.

## Sweet wines

2005 Monbazillac “cuvée des Anges” 750ml + 375ml (2007 vintage)

*“Thierry Depres offers a **sensational value** and introductory opportunity by bottling his 2005 Monbazillac ‘Cuvée des Anges’ of Semillon, Sauvignon, and Muscadelle, organically grown and selectively harvested like all of his wines, but seeing no oak. Toasted brioche, musk, white truffle, gardenia, honey and candied citrus rind waft from a glass of this self-styled angelic cuvée. The long finish is only very subtly sweet, with chalk, bitter-sweet candied citrus, and musky, meaty notes. An open bottle will hold up well for more than a week, so what are you scared of? **And if you think this is good, wait until you taste the barrel-fermented wines from Grande Maison.**”* 92 points Robert Parkers The Wine Advocate Aug ‘08

2002 Monbazillac “cuvée du Château” 375ml

From selected botrytised fruit - wood aged - still very fresh and will keep very well though drinking brilliantly now. Try to resist..!!

2005 Monbazillac “cuvée des Monstres” 375ml - due December 2009

‘Monstres’ is a wine that is made with the same care and attention to detail that goes into the making of Château d’Yquem. Only 2 barrels produced from yields of 3,5 hl/ha after seven pickings of individual botrytised berries. This wine shows great depth and concentration while remaining fresh and elegant. A stunning wine to enjoy now or cellar for a further 10+ years.