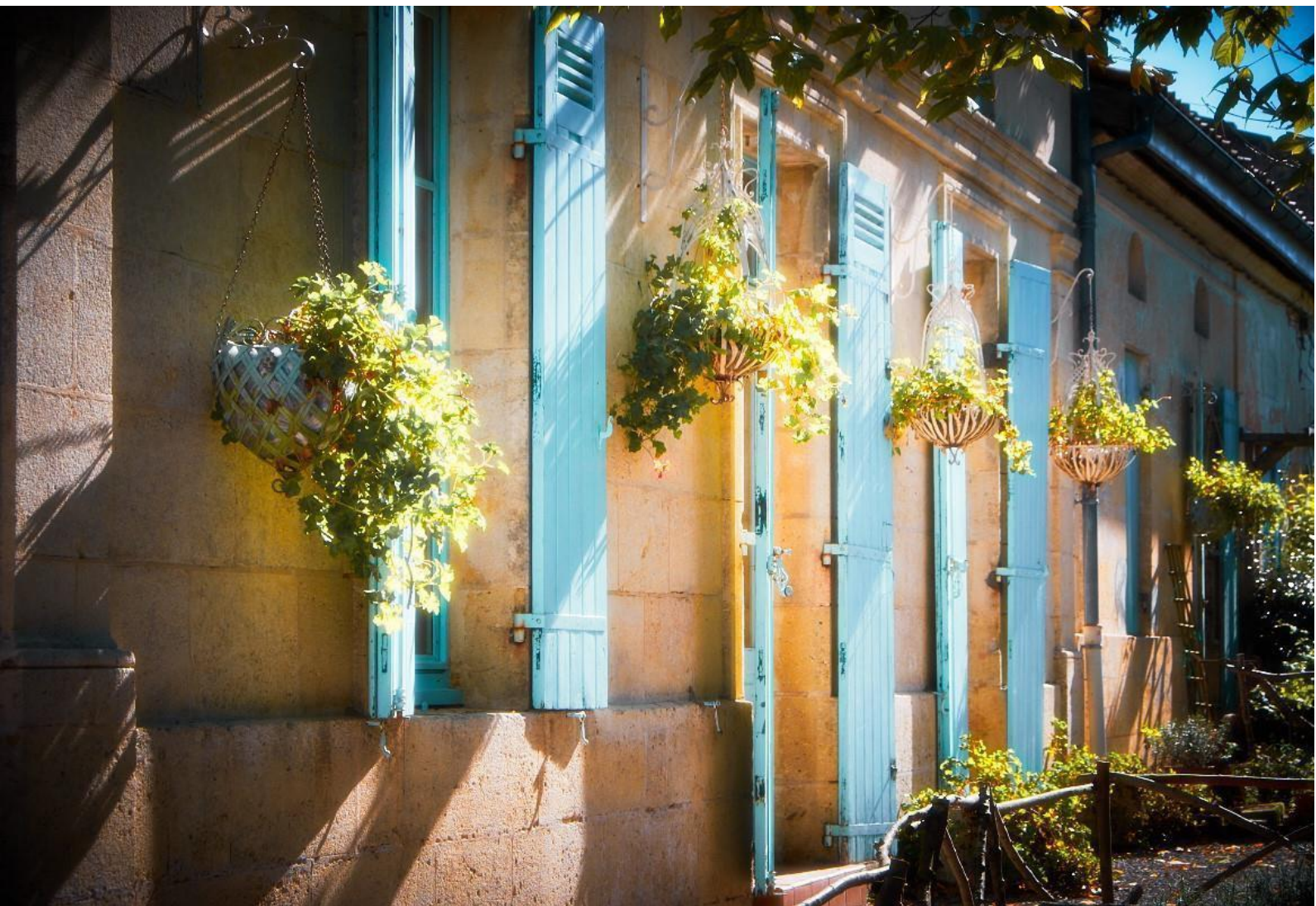


LE GARAGISTE @ CHÂTEAU LA GRANDE ETOUBLE



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LE GARAGISTE @ CHÂTEAU LA GRANDE ETOUBLE





Our Story

My wife Gill and I have always been in love with France, we even planted a vineyard and produced our own white wine in the UK before moving to France.

In 2013 when an opportunity arose to move to France, we were delighted to purchase a small 2.2-hectare vineyard in the appellation of Côtes de Bourg, which is located within the world famous wine region of Bordeaux. Since renovating the farmhouse and re-building the chai and wine cellar, we have produced a base for oeno-tourism and regularly welcome visitors from all over the globe on wine holidays at "[French Vineyard Vacations](#)".

Our gently sloping vineyard is located close to the Gironde estuary and provides a good diversity of soils and minerals and is currently (2019) planted with Merlot and Cabernet Franc vines. The Merlot enjoy the deeper clay and limestone soil, while the Cabernet Franc express themselves well in the deep sandy loamy soils of the higher end of the vineyard.

After settling into our life of as vigneron, we began to convert and evolve our vineyard into a more natural and ORGANIC terroir. We have also adapted our farming equipment to suit our needs. We solely tend to the whole vineyard ourselves with a vast majority of the work being completed by hand.

In 2018, as part of a 5 year program, we removed 0.6 hectares of our Merlot vines - we plan to replant these areas with Malbec and Carmenere from MASSALE SELECTION vines at a later date.

In the meantime, these areas are planted with wild flowers and green manures which provide a welcoming home for insects, birds and animals, together with auxiliary fauna. Soft soil cultivation, annual sowing of green manures, spraying of manures, concoctions and preparations are used to improve and revitalize the whole terroir.



By using different methods of pruning, maceration and natural fermentations, together with agrobiological techniques, which respect the cycle of the vines; our aim (which is already noticeable) is to produce SMALL CUVES of unique BOUTIQUE WINE with a beautiful bouquet, a fresh and fruity flavour with good acidity.

The vineyard is registered with ECOCERT and this year's vintage of 2019 will be labelled as "IN CONVERSION", with the fully organic label being applied in 2021.

Going forward, we believe our wine will be highly desirable and greatly sought after due to the rare combination of organic, biodynamic wine produced from MASSALE SELECTION vines.



Why "Le Garagiste"

*"Les Garagistes**" were an elite group of winemakers in the Bordeaux wine region producing "vin de garage". These productions were given a great amount of attention to quality and a higher level of manual care, thus producing fine, quality wines in very small limited quantities. Ben's vineyard of 2.2 hectares produces a limited production, this enables much of the work to be done by hand by its owners Gill and Ben Hall. From start to finish, Ben Hall tends to the vines, preparing the grapes, throughout the whole vine growing season, including wine making and blending, through to designing the labels. His ethos is always to respect the "terroire", the quality of his grapes takes precedence over quantity. Ben Hall is your modern day "Le Garagiste**"*



Our daughter Ellie, and our son Sebastian, together with family and friends help us to hand pick the grapes during harvest time.



Also in 2019, our daughter and her husband Robbie, were married in our vineyard.



LE GARAGISTE - SERIES I - DELUXE 2015



CHARACTERISTICS & TECHNICAL INFORMATION

VINTAGE : 2015

APPELLATION: Côtes de Bourg

COLOUR: Red

GRAPE VARIETIES(s):

60% Cabernet Franc

40% Merlot

ALCOHOL: 13%

VINE AGE: 45 years

HARVEST: machine harvest

VINIFICATIONS: 3 -5 days Cool maceration, daily pump overs followed by heat-controlled fermentation

ELEVAGE: 12 Months in stainless steel cuvées.

SPECIFIC DETAILS: Bottled au Chateau

TASTING NOTES: Garnet colour, notes of raspberry and vanilla, sweet silky in the mouth, flavour hints of soft red berries, soft gentle tannins, long caramel finish

FOOD SUGGESTIONS: The light freshness of this blend is great for Chicken, pork, and salads of all kinds.

SERVING SUGGESTIONS: Open an hour prior to serving and serve at 16-17 C

LE GARAGISTE - SERIES 1 - DELUXE 2016



CHARACTERISTICS & TECHNICAL INFORMATION

VINTAGE : 2016

APPELLATION: Côtes de Bourg

COLOUR: Red

GRAPE VARIETIES:

90% Cabernet Franc

10% Merlot

ALCOHOL: 14%

VINE AGE: 45 years

HARVEST: machine harvest

VINIFICATIONS: 3 -5 days Cool maceration, daily pump overs followed by heat-controlled fermentation

ELEVAGE: 12 Months in stainless steel cuvées

SPECIFIC DETAILS: **Rare blend**

High percentage of Cab Franc

Bottled au Chateau

TASTING NOTES: Deep purple colour, notes of black cherry, big peppery mouthful, flavour hints of black cherry, spicy plum & liquorice, velvety tannins, long caramel & vanilla finish

FOOD SUGGESTIONS: The big peppery mouthful of cabernet franc truly brings any spicy meal to life & this same juicy pepperiness works wonderfully well with a mouth-watering, succulent steak.

Serving Instructions: Open an hour prior to serving and serve at 16-17 C

LE GARAGISTE - SERIES 1 - CLASSIC 2016



CHARACTERISTICS & TECHNICAL INFORMATION

VINTAGE : 2016

APPELLATION: Cotes de Bourg

COLOUR: Red

GRAPEVARIETIES(s):

60% Merlot

40% Cabernet Franc

ALCOHOL: 13.50%

VINE AGE: 45 years

HARVEST: machine harvest

VINIFICATIONS: 3 -5 days of Cool maceration, daily pump overs prior to heat-controlled fermentation

ELEVAGE: 12 Months in stainless steel cuves.

SPECIFIC DETAILS: A more traditional blend of a cotes de bourg. Bottled au Chateau

TASTING NOTES: Ruby red colour, notes of raspberry, vanilla. Sweet and silky in the mouth. Flavour hints of soft red berries and vanilla. Well balanced, with spicy notes with raspberry first and hints of liquorice to follow. Soft gentle tannins. An enjoyable, smooth wine.

FOOD SUGGESTIONS: This lighter, fresher, and very sociable wine – easy dining. A everyday favourite.

SERVING INSTRUCTIONS: Open an hour prior to serving and serve at 16 – 17 C.

LE GARAGISTE SERIES II



LE GARAGISTE ALCHEMY 2017



CHARACTERISTICS &

TECHNICAL INFORMATION

VINTAGE : 2017

APPELLATION : Côtes de Bourg

COLOUR: Red

GRAPE VARIETIES :

50% Merlot

50% Cabernet Franc

ALCOHOL: 13%

VINE AGE: 45 years

HARVEST: pre-grape selection prior to hand harvest

VINIFICATIONS: 3 -5 days Cool maceration, daily pump overs followed by heat-controlled natural yeast fermentation

ELEVAGE: 15 Months in ceramically toasted French oak barrels

SPECIFIC DETAILS: Bottled au Château. Chateau is currently in Conversion to organic (2019). From vine to wine, to bottling & label. This wine is produced exclusively by its owners. Most of the work is completed by hand.

TASTING NOTES: Deep garnet in colour. An expressive nose of black cherry. It has a beautiful presence on the palette, intense spicy flavour.

FOOD SUGGESTIONS: The rich spiciness of this wine enhances stronger meats. It has a richness that is delicious with game birds or succulent red meat roast dinners.

SERVING INSTRUCTIONS: Open an hour prior to serving and serve at 16-17 C

LE GARAGISTE BURLESQUE 2017



CHARACTERISTICS & TECHNICAL INFORMATION

VINTAGE : 2017

APPELLATION: Côtes de Bourg

COLOUR: Red

GRAPE VARIETIES(s):

80% Merlot

20% Cabernet Franc

ALCOHOL: 13%

VINE AGE: 45 years

HARVEST: pre-grape selection prior to hand harvest

VINIFICATIONS: 3 -5 days Cool maceration, daily pump overs followed by heat-controlled natural yeast fermentation.

ELEVAGE: 12 Months in stainless steel cuvées

SPECIFIC DETAILS: Bottled au Château. Chateau is currently in Conversion to organic (2019). From vine to wine, to bottling & label. This wine is produced exclusively by its owners. Most of the work is completed by hand.

TASTING NOTES: Deep purple colour. An excitingly more complex and spicier mouthful with great structure, balance and harmony.

FOOD SUGGESTIONS: This saucy wine is a well-balanced beauty. It will have spicy curries, Moroccan lamb tagines and melt in your mouth stews singing and dancing. It's a firm favourite with a juicy steak too!

SERVING INSTRUCTIONS: Open an hour prior to serving and serve at 16-17 C

LE GARAGISTE TUTTI-FRUITE 2018



CHARACTERISTICS & TECHNICAL INFORMATION VINTAGE : 2018

APPELLATION: Côtes de Bourg

COLOUR: Red

GRAPE VARIETIES:

80% Merlot

20% Cabernet Franc

ALCOHOL: 14%

VINE AGE: 45 years

HARVEST: pre-grape selection prior to hand harvest

VINIFICATIONS: 3 -5 days Cool maceration, daily pump overs followed by heat-controlled natural yeast fermentation.

ELEVAGE: 12 Months in stainless steel cuvée

SPECIFIC DETAILS: Bottled au Château.

Chateau is currently in Conversion to organic (2019). From vine to wine, to bottling & label. This wine is produced exclusively by its owners. Most of the work is completed by hand.

TASTING NOTES: Dense garnet red. Fresh fruity aroma becomes richer after aeration, playing with cherry and blackberry with a nice touch of mocha. In the mouth, it is the sweetness bordering on sweetness that surprises the taste buds. The perfectly melted tannins reveal the fresh fruit of this harmonious wine

FOOD SUGGESTIONS: This wine is wonderful on a warm summer's day. The lush, fruitiness brings out the best of any outside eating meals such as BBQ's, pizzas, Salads etc

SERVING INSTRUCTIONS: Open an hour prior to serving and serve at 16-17 C

LE GARAGISTE - GRAN TURISMO 2018



CHARACTERISTICS & TECHNICAL INFORMATION

VINTAGE : 2018

APPELLATION : Côtes de Bourg

COLOUR: Red

GRAPE VARIETIES:

85% Cabernet Franc + 15% Merlot

ALCOHOL: 13.50%

VINE AGE: 45 years

HARVEST: Hand harvest

VINIFICATIONS: 3 -5 days Cool maceration, daily pump overs followed by heat-controlled natural yeast fermentation.

ELEVAGE: This “futs de chene” wine was matured for over 15 months in ceramically toasted French oak barrels. 2 new barrels were blended with a further 3 mixed aged barrels to produce this fine wine.

SPECIFIC DETAILS Bottled au Château. This is a boutique cuvee of only 2,000 bottles. Each bottle comes to you. The majority of the work being by hand, by it’s owners.

It is also available in magnums of 1.5cl.

Chateau La Grande Etouble is currently in conversion, becoming fully organic in 2021.

TASTING NOTES: Deep plum in colour, dark and dense. An expressive nose of black cherry, some spicy plum notes. It has a beautiful vanilla presence on the palette, with hints of forests and dark red fruit flavours which lingers further into a liquorice finish. Voluptuous with velvet tannins, full of rich textures, well balanced with good complexity.

FOOD SUGGESTIONS: Game birds or red meat meals. Great for Sunday lunches and it is the perfect wine for celebrations

SERVING INSTRUCTIONS: Open an hour prior to serving and serve at 16-17 C

GRAN TURISMO MAGNUM 1.5cl 2018



Please contact us to discuss prices for larger orders :

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