



Full Package

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I Material

-The Vineyard

It's within the most reputed vineyards of Bordeaux that you will be able to choose your parcel. With the advises of our oenologists, we will escort you in your choice. In Bordeaux area, most parcels can be very different. For example a young vine situated at the bottom of hill will give a very smooth wine, since an older vine at the top of a hill, will give a stronger wine.

-Vine growing

Three steps are crucial to obtain the grapefruit you want. The first one is the sharpening step. This stage will give the means to your grapefruit to grow up to its maturity. Next step in the green harvesting part. Here we're going to cut some non-mature grapefruit. The point is giving the rest of grapefruits more concentration, colors and intensity. Last but not least the harvesting step. This the most exciting moment, indeed with daily analysis report, you will determine whether your grapefruit is mature or not. Looks simple, but in fact the weather factor will complicate a lot the decision you have to take on when to harvest. No worries, every day our oenologists and weather forecast will be here to help you taking the good decision.

II Wine making

Natural process of grapefruit juice is to become wine, but unfortunately not always the wine you like. Here again is a very exciting part in the process of making your wine.

The point is to extract the most of good aromas from your grapefruit. Many means are here to help us, from the oldest to the newest. Crushing, maceration, yeast adding, fermentation extraction, and many more will be at your disposal to obtain the wine you want

III Barrel

The barrel will be one of the main tool to customize your wine. It can influence considerably the taste of your wine, as well as his tannins and structure.

Custom Wine offers you 3 type of wood:

American

Russian

French

For example an American wood will give your wine aromas of vanilla, instead, a Russian wood will reveal the fruity character of the product.

When done for choosing wood type, it's time to choose among 3 heating level. :

Low heating

Mid heating

High heating

Here again lot of influence on the wine, a low heating barrel will give your creation freshness since a high heating level will provide notes of toasted coffee.

Of course all these barrels are brand new and our suppliers are the most notorious in Bordeaux vineyard.

IV Bottles, corks, labels, caps and packaging

We guess you don't want to leave your wine in a barrel for years, but might be really looking forward to taste it, open it with your friends, surprise them with your creation.

We provide you the largest choice of packaging: about ten different bottles, 5 type of printable corks, custom design of your label (from traditional to modern), a large choice of caps, and many type of wooden cases.

V Bottling

Last but not least, the bottling part. Bottling will be done in the cleanest environment, with the latest proceeds, to avoid any contamination of your wine, so that you can keep your wine for years.

VI Progress

As soon as you have taken contact with us, we will determine the kind of wine you want. Then our team will escort you in all your choice, by advising on the influence they can have on your final wine. Note that final price will be only based on your appellation choice.

After the bottling part, you can choose between receiving all your bottles directly to your place, or keep them in our underground cellar and pick them up when needed.

The package includes:

- Everything listed above
- Sample shipping, analysis reports, and oenologists advises
- Visit in the vineyard and cellar (including luxury accommodation, food, car)*
- Legal contract

**Limited to two people for 3 weeks, this service can be removed if wanted*

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