

# ODYSSÉE

A voyage between the Médoc and the Rhône Valley

2018

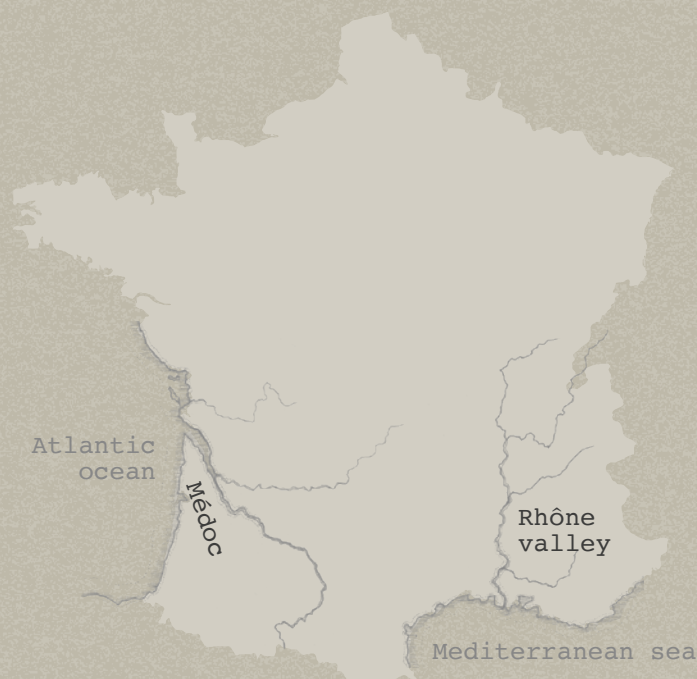


## Synergy of Terroirs

Practiced since the 19th century, the blending of wines from **Médoc** and **Rhône Valley** ensures a beautiful synergy thanks to the complementary nature of their terroirs and grape varieties. From this link between the Atlantic Ocean and the Mediterranean Sea comes a stylish and unique wine, conveying the expression of this vintage in Bordeaux as well as in the Rhône Valley, which has the tannic structure of the great wines of the Médoc but also the charm, finesse and friendliness of the wines of the Rhône Valley.

## Haute couture blend

This 4th edition of this blend brings together Cabernet Sauvignon (61%), Grenache (32%) and Crounise (7%). The power and tension of the **Cabernet Sauvignon** grapes overlooking the Gironde estuary from their deep gravelly hilltops blend perfectly with the elegance and delicacy of the old **Grenache**, grown according to the gobelet pruning system on clay-limestone terraces. **Crounise**, an ancient and forgotten grape variety from the Rhône Valley, adds complexity and freshness to a vintage that is structured and generous in both regions.







## Typicity, style & originality !

Odyssée 2018 is very well balanced, with **beautiful ripeness** but still **fresh** and **balanced**. Suave and luscious, Odyssée is aromatically intense, combining small black fruit and notes of garrigue. Its tannins are very present on the palate and already silky and perfectly integrated. This long and sapid wine can be enjoyed in its youth (after a little decanting though) to bring you on a journey from now on or to be forgotten in your cellar.



More on this on the next trip!

*P. Graffeille T. Dumas*

