



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Chateau Odyssee Red Blend, Pierre Graffeuille

Price £48.00
Code ODYS001

This unusual and completely unique wine is a very special project, made with grapes from two wildly different geographic locations in France. A perfect combination of Cabernet Sauvignon from Medoc and Grenache from Southern Rhône, this wine was created in 2015 by Pierre Graffeuille, managing director of Chateau Leoville Las Cases, and his friend in the Rhône, Matthieu Dumarcher.

Tasting Notes:

The 2020 Odyssee is medium to deep garnet-purple in colour. Aromas of black cherry, mulberries, and wild blueberries, followed by hints of lavender, cardamom, and dusty soil. The full-bodied palate is coated with expressive black fruits, supported by ripe, rounded tannins and lovely freshness, finishing long and mineral-laced.



bottle image coming soon



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Specification	
Vinification	Old vines of Cabernet Sauvignon and Grenache play the leading role. The Cabernet Sauvignon is planted on slopes of deep gravel in the Graves du Médoc between Margaux, Saint Julien, Pauillac and St Estèphe with Grenache and Mourvèdre from the pebbly, clay limestone soils of Châteauneuf-du-Pape and Gigondas. For the 2020 harvest year, Pierre and Matthieu opted for a blend of 48% Cabernet Sauvignon, 42% Grenache and 10% Carignan. A year where both regions enjoyed similar hot, sunny, warm and dry weather and thus the grapes 'worked in harmony.'
ABV	14.5%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Bordeaux
Type	Red Wine
Grape Mix	48% Cabernet Sauvignon, 42% Grenache, and 10% Carignan
Genres	Fine Wine, Organic
Vintage	2020
Body	Hearty, rustic and full flavoured
Producer	Odyssée
Producer Overview	Pierre Graffeuille and Matthieu Dumarcher have been friends since school. This lasting partnership, fuelled by a passion for winemaking, led to the creation of the Rhône Project and the flagship wine – Odyssée. Both Matthieu and Pierre dreamed of creating a beautiful wine that married both terroirs from the Rhône and Haut Médoc. Initially Odyssée used Syrah from the Northern Rhône in the blend with Cabernet Sauvignon from the Haut Médoc in its inaugural 2015 vintage. Though both the Rhône Valley and the Médoc are separated by a great distance, the varietals local to each area go fantastically well together. Each vintage of Odyssée is a harmonious union of both the energy and tannin from rustic Old Vine Cabernet Sauvignon, coupled with the charm and drinkability of Southern Rhône Valley Read more online
Closure Type	Cork
Food Matches	Drink with Lamb chops