



L'EMOTION DU CHATEAU GUIBEAU

Organic wine

Appellation: Puisseguin Saint-Emilion

Soil: clayey – calcareous on subsoil of stones

Varietals: Merlot 75%

Cabernet Sauvignon 15%

Cabernet Franc 10%

Surface: 35 hectares

Yield: 30 hecto / hectare on the average

Age of vines: 28 years old on the average

Harvest: manual

Vinification: in steel tanks

Aging : 6 months in tanks

Tasting

This family property produces wines of great purity that are also a pleasure to drink. The nose reveals red fruit with a hint of vanilla. The palate has good structure and concentration with a long aromatic finish. A wine full of character with all the charm of its terroir.

Serving conditions: Room temperature (19°)

Pairings: Red meat, cheese.

Origin

This small estate is the property of the Bourlon family, whose last heiress, Brigitte, took over in 2009 with her husband Eric. They are two kind-hearted people and one can feel it in their wines. According to her, the organic experience is difficult in Bordeaux due to high proportion of climatic incidents. But she doesn't regret at all when she notices the quality improvement on the wines and the better expression of fruit she has gained. Their soils are likely to give full-bodied wines. But, as organic brings finesse and elegance, the result in the glass is very harmonious.

