



CHATEAU GUIBEAU

Organic wine

Appellation: Castillon Côtes de Bordeaux

Soil: clayey – calcareous on a stone subsoil

Varietals: Merlot 80% - Cabernet Sauv. 20%

Surface: 7 ha among 45 ha as a whole (under Aoc Puisseguin Saint-Emilion)

Age of vines: 28 years old on the average

Density: 5500 plants per hectare

Vine conducting: de-budding, thinning out the leaves, green harvest

Harvest: manual for the oldest vines

Vinification: in steel tanks

Aging: in steel tanks

Tasting

Wild berries and hints of vanilla on the nose with a supple and velvety body. It has the richness and freshness typical of the best Castillon - Côtes de Bordeaux wines. It is ripe with good length on the palate. A very well-made wine!

Serving conditions: Room temperature (18°)

Pairings: red meat, cheese, delicatessen.

Origin

This small estate acquired in 1936 by the Bourlon family, is now run by the little daughter Brigitte and her husband Eric. These passionate wine growers have always taken care of environmental respect.

Brigitte's smile is an ode to life, like her wines, which she describes as an iron hand in a velvet glove...

