

Chateau Guibeau

THE VINEYARD, SOIL AND GRAPE VARIETIES

North east of Saint-Emilion and close to it, on a clay and limestone hillside, the 41 hectares of Chateau Guibeau (appellation Puisseguin-Saint Emilion) are planted with fine grape varieties in the proportions of : 70% Merlot (for softness), 15% Cabernet Franc, 15% Cabernet Sauvignon for Aroma, for ultimate finesse and bouquet).

VINIFICATION

Modern techniques here serve tradition in a permanent preoccupation of increased quality. Total control of temperatures during fermentation permits to carry out vinification in the best conditions.

THE WINE

After the fermentations the wine is racked several times, fined with egg whites. Then it is aged in oak casks until it has reached its maximum development. After two years of constant and meticulous care the wine is bottled and allowed to rest before it is commercialized.

TASTING

The wine is a blend of perfectly ripe Merlot (95%) and cabernet grapes from vines with low yields resulting in a powerful and aromatic style. The wine exhibits dense notes of cherry liqueur, coffee and chocolate. Long, ripe and fruit driven with good punch and length, it will drink well for 7-8 years.