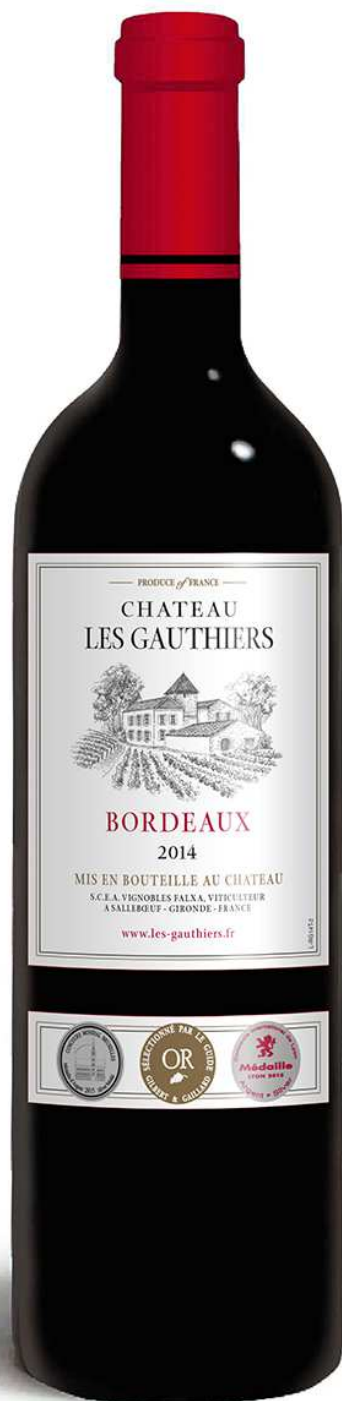


CHÂTEAU LES GAUTHIERS

A.O.C. Bordeaux rouge 2014

Gold Medal Gilbert et Gaillard

Silver Medal in Lyon and Bruxelles



Terroir :

Produced on 12 hectares of clay-limestone soil

Grape Varieties :

Merlot 80%

Cabernet Sauvignon / Cabernet Franc 20%

Viticulture:

Traditional Bordeaux pruning method.

Ecologically viticultural practices, leaf thinning and green harvesting if necessary in summer.

Green cover every two rows

Wine Making :

The grapes are mechanically picked and sorted. They are then delicately crushed and vinified in concrete vats, with the marc being immersed like in the past, in order to achieve a perfect extraction of all aromas. The vinification starts with a cool pre-fermentation maceration (3-4 days). Alcoholic fermentation is done at a temperature between 25 and 30°C maintained at this level during 15 days and post-fermentation maceration lasts 25-30 days until the malolactic fermentation

Tasting comments :

Colour : brilliant and intense.

Nose : vivid red fruits, fresh bouquet.

Mouth : very fruity taste of blackberries and red fruits, round and silky, soft tannins.

Combinations with food :

This wine goes very well with red meat, game and cheese