

Château Jean Gué 2011

Lalande de Pomerol



Château Jean Gué is a wine that is produced at château des Moines which is owned by Jean DARNAJOU and Patrick MERLE since 2004. Their goal is the preservation of traditional uses in order to produce a wine with a rich bouquet and a beautiful color and most of all good for ageing.

The presence of clay and iron oxide in the sub soils bring mineral elements that assure personality to this wine. The 5 hectare vineyard is cultivated the traditional way with a plot management: grass kept in between the rows, plowing of the soil is led as well etc. Once picked up, the grapes are destemmed and then crushed. A cold maceration then takes place to extract a maximum of aromas. The fermentation is the followed in thermo-regulated vats. The wine will then age 3 to 6 months in barrels depending on the vintage.

Bordeaux Tradition

The color is intense and ruby. The nose is pronounced by morello cherry, blackcurrant and blackberry. To the mouth the wine is supple and fleshy.

Why buy this wine?

- A wine with its own personality and good for ageing
- A modern label
- Plot gestation is led in order to obtain the best of the grapes

Technical Sheet

Owners: M. DARNAJOU and M. MERLE Surface: 5 ha Soils: brown gravel composed of sand, gravel and pebbles Color: red Grape variety: 100% Merlot Quality criteria's: Leaves thinned. Green harvest operations. Wine bottled at the estate. Temperature: 18°C Food match: All types of meat and cheese Web site: www. chateaudesmoines.com