

BORDEAUX, FRANCE



CHÂTEAU GOUDICHAUD

GRAVES DE VAYRES

Bordeaux Rouge

BACKGROUND

In 1930 the Glotin family purchased the domaine and Henriette Glotin ran it for 40 years. She was one of the first woman winemakers and she devoted herself passionately to the domaine. Today, grandson Yves runs Goudichaud in the same spirit of respect for the traditions and development.

GRAPES

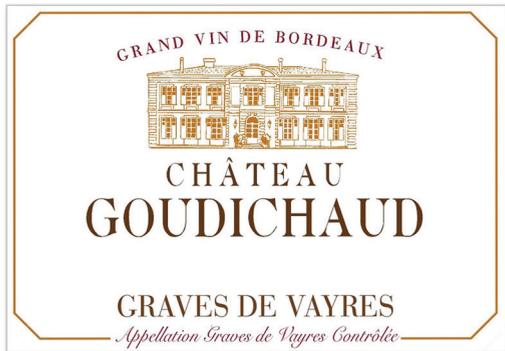
55% Merlot, 45% Cabernet Sauvignon

VINEYARD

The soils display great diversity from one side of the estate to the other. This diversity is the wealth of Château Goudichaud. The vineyard can be divided into three parts: a central plateau which is composed of clay and limestone, the gravel is about three feet deep; then on each side of this plateau, gravelly slopes enjoy optimal exposure. This gravelly soils, common to the Graves de Vayres, are clayey, deep and generous. Graves de Vayres AOC is considered to give more consistent quality of both red and white than other parts of Entre-deux-mers.

WINEMAKING

The vines are trained so as to obtain an overmaturity of the grapes which will emphasize the fruit and the roundness. Consequently, the grape harvest is done as late as possible, according to the climate and the state of the grapes. The berries are then sorted and taken to the vats. The vinification is controlled through juice and pomace temperature. A daily tasting allows for modification.



TASTING NOTES

This wine has an intense dark-inky color with garnet reflections. Round tannins, soft yet powerful, evolve within, with great persistence. It also presents a generous feel on the palate, fruity and balanced. Aromas of black licorice, blackberry and cocoa, are noticed as well as discreet notes of oak and spice on the finish.

PAIRING

Lots of freshness! To be consumed with poultry and red meats, but also with cheese, ("mimolette" as an example).

SERVING SUGGESTIONS

Between 60°F (16 °C) and 64°F (18 °C)

ALCOHOL CONTENT

13.0%

