



CHÂTEAU
GANTONNET

SIMPLEMENT BORDEAUX



Château Guillot 2018

Bordeaux Supérieur Red

70% Merlot, 25% Cabernet franc, 5% Cabernet sauvignon

VINTAGE 2018: Budburst began in mid-April and flowering at the end of May. After some rain in early July, the summer was drier. Sanitary conditions were good for harvesting, which went from September 25 to October 12.

TERROIR: Heavy clay soil and limestone subsoil.

VINIFICATION AND AGEING: Pre-fermentation maceration of two to three days before the alcoholic fermentation, followed by a post-fermentation maceration of about 10 days allowing an increase in volume. Aged in wooden vats for six to eight months, then grape varieties are blended before bottling.

TASTING: An intense purplish red in color. The nose expresses smokey wood tones that serve the fruit. Powerful, ample and smooth on the palate.

FOOD AND WINE PAIRING: Charcuterie, grilled beef, leg of lamb.

ALCOHOL CONTENT: 14,5°

