

## SIMPLEMENT BORDEAUX







Château Guillot 2021 Bordeaux Supérieur Red 70% Merlot, 30% Cabernets

VINTAGE 2021: Bud break began at the end of March for an early June flowering. Frost on April 8th caused very uneven damage from one plot to another. A cool spring and summer and overall humidity enhanced the threat of powdery mildew. In August, manual leaf removal on one side made it possible to aerate the bunches, avoiding the risk of rot and favoring optimal sun exposure. The harvest took place on September 21st.

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: This wine is granted with an intense purple colour, discreet nose of roasted and oaky notes. It offers a full bodied mouth, powerful and unctuous.

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

ALCOHOL CONTENT: 13,5°