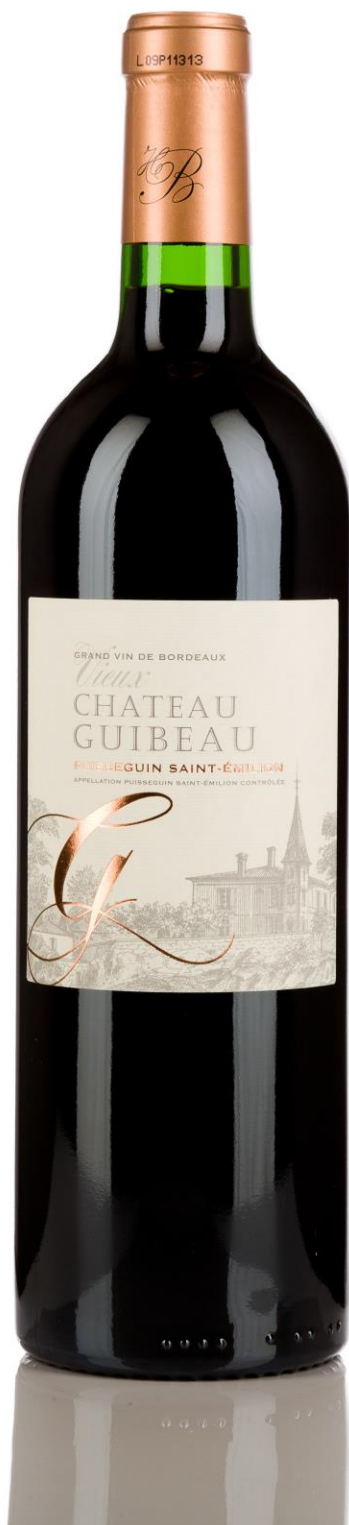


2011 VIEUX CHATEAU GUIBEAU



THE WINE:

Sourced from the oldest vines on the property (vieux = old) this 80% Merlot, 10% Cabernet Franc, 10% Cabernet Sauvignon is made in less than 1,000 case quantity. Brigitte Bourlon is a third generation winemaker whose dedication and passion for her wines is legendary. Each varietal is fermented and aged separately then blended. 14 months French oak barrels.

This 2011 vintage took a gold medal at the prestigious “Concours de Mondial” wine competition. With over 7,000 entries from all over the world, this was the only gold medal winner from Puisseguin-Saint-Émilion.

THE ESTATE:

Chateau Guibeu is a family owned Chateau in the satellite appellation of Puisseguin Saint-Emilion. Sustainably farmed vineyards and hand-crafted wines, these gems represent some of the best values in Bordeaux. Planted mostly with 30-50 year old Merlot vines, along with small parcels of Cabernet Sauvignon and Cabernet Franc.

TASTING NOTES:

Color: Dark ruby red.

Aromas: Perfumed raspberry and juicy black currants. Whispers of earth and pencil shavings are only background notes to the fruit driven style.

Flavors: Black cherry and strawberry with hints of spice are wrapped up with a plush, richly textured mouthfeel.

Food Pairing: Gourmet burgers with caramelized onion and gorgonzola cheese.

~ Drink now through 2021 ~