

# 2014 CHATEAU GUIBEAU GRANDE RESERVE

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## PUISSEGUIN SAINT-EMILION, BORDEAUX, FRANCE



### THE WINE:

This micro-production Grande Reserve is made from the oldest vines on the Estate and is a blend of 75% Merlot and 25% Cabernet Franc. The wine is fermented in temperature controlled concrete vats prior to aging for 18 months in French oak. By selecting only the best parcels of the vineyard and then only perfectly ripened grapes for this very rare bottling winemaker, Brigitte Bourlon is able to produce a wine that is a true expression of the very special terroir of the Chateau. The vineyard is certified as organic and there were only 215 cases of this wine made in the 2014 vintage, with each bottle individually numbered.

### THE ESTATE:

Chateau Guibeu is a family owned Chateau in the satellite appellation of Puisseguin Saint-Emilion. Sitting on one of the highest pieces of land in all of Bordeaux, the sustainably farmed and certified organic vineyards yield small quantities of hand-crafted wines representing some of the best, and often undiscovered wines in Bordeaux. The property is planted with 30-50 year old Merlot vines, along with parcels of Cabernet Sauvignon and Cabernet Franc. Winemaker Brigitte Bourlon and her husband Eric run the estate and live on the property with their three children along with Brigitte's father and mother, who passed the property down to their daughter and her husband.

### TASTING NOTES:

**Color:** dark purple with flashes of ruby

**Aromas:** stunningly pure red and black cherry with mineral, smoke and plum

**Flavor & Texture:** blue and black berries with a cloak of tobacco and clove like spice. The palate is well structured and defined with many years ahead of it, the wine shows a tremendous amount of coiled up energy to it that will unravel with time

**Food Pairing:** pepper and sea salt crusted prime rib

-DRINK NOW THROUGH 2030-