

2015 CHATEAU GUIBEAU NOE CABERNET FRANC PUISSEGUIN SAINT-EMILION, BORDEAUX, FRANCE



THE WINE:

Named after the biblical figure Noah (Noe in French) who was known to be the first winemaker in history, this special micro production of only 400 bottles was made for the first time in 2015. The wine was sourced from the oldest plot of vines on the estate and made from 100% Cabernet Franc, a true rarity in the world of Bordeaux wine. After fermentation in small French oak barrels the wine was then aged for 22 months in 30% new French oak.

THE ESTATE:

Chateau Guibeau is a family owned Chateau in the satellite appellation of Puisseguin Saint-Emilion. Sitting on the 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, opaque purple

Aromas: blackberry and currant with orange liquor and hints of black plums and fig paste; secondary aromas show nuances of charcoal ash and smoke mingling with wood resin and pepper

Flavor & Texture: deep, intense black cherry and blackberry with subtle smoky notes; voluptuous and dense on the palate with tannins to support decades of cellaring

Food Pairing: prime, dry aged New York strip steak

-DRINK NOW THROUGH 2035-