

# 2016 CHÂTEAU GUIBEAU GRANDE RÉSERVE

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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 winemakers, Brigitte and Eric Destouet, are 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 300 cases of this wine made in the 2016 vintage, with each bottle individually numbered. The 2016 vintage was truly spectacular for the Right Bank with Saint Emilion receiving a 96 point rating for the entire region. The cooler weather in late summer created polished and deeply structured tannins, capable of ageing 20 plus years in your cellar.

### THE ESTATE:

Chateau Guibeau 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. Winemakers Brigitte and Eric Destouet 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. Consulting winemaker is Jean Phillippe Fort of Michael Rolland Laboratory.

### TASTING NOTES:

**Color:** Glowing dark ruby-violet with subtle hues of crimson

**Aromas:** Sweet black cherry, fresh floral notes and mineral with subtle hints of toasted oak

**Flavor & Texture:** Fresh picked black fruits, creamy mouthfeel and whispers of earth, showing richness, weight and concentration while remaining lifted and fresh

**Food Pairing:** Sea salt, pepper, garlic and olive oil crusted prime filet mignon

-DRINK NOW THROUGH 2036-