

# 2018 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 800 bottles was made for the first time in 2016. The wine is 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 33% new French oak. The 2018 vintage for Saint Emilion was overall fantastic quality. Some heavy rains in Spring created some problems for the largest estates however a baking hot Summer cured most of the issues with the wet Spring and the grapes ripened to full maturity resulting in wonderfully forward, yet balanced wines.

## **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. 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:** black currants, mineral rich soil and wood resin

**Flavor & Texture:** dark, intense dried black currants and blackberries with lightly toasted oak notes. The texture is round and full bodied with bold, dry tannins on the finish

**Food Pairing:** prime, dry aged New York strip steak

**-Drink 2023 - 2038-**