



CHATEAU GAUDIN

Exclusive label design

Appellation: Pauillac

Soil: Vineyard planted on gravelly and clayey-gravelly browns

Varietals: Cabernet Sauvignon 85%

Merlot 10%

Carménère/Malbec/ Petit Verdot 5%

Surface: 11 hectares

Age of vines: 40 years old on the average

Harvest: Hand picked, followed by selective sorting

Aging: 15 months in barrel with 50% new oak, and the other half in one-wine-barrel.

Before bottling, fining with egg white.

Tasting

Brilliant color, intense, lovely red fruits, silky and rich attack. Deeply coloured with purple reflection. Fruity on the nose, dominated by morello cherry and almond paste. Medium-bodied on the palate, priority is given to the fruit. Turning more intense on the finish with good tannins.

Serving conditions : Room temperature (18°)

Pairings: Meat, poultry, firm cheese.

Origin

The *Château GAUDIN*, a family owned estate, was a vineyard of 4 hectares acquired in 1901 by Sieur Gaudin and the family has made it thrive. Since 1990, there has been 1 additional hectare reaching 11 hectares at the whole, located on the plateau of Saint Lambert. This vineyard enjoys an absolutely special situation as it is planted on the gravel brow of Pauillac and its neighbours are the most famous great growth of the appellation.

