

CHÂTEAU GUIBEAU

\$22.20

* Suggested retail price

Château Guibeu
Puisseguin
Saint-Émilion 2019

 Organic

	Product code	10259833
	Licensee price	\$19.27
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Still wine
	Country	France
	Regulated designation	Appellation origine contrôlée (AOC)
	Region	Bordeaux
	Appellation	Puisseguin Saint-Emilion
	Varietal(s)	Merlot 80 %
	Varietal(s)	Cabernet Franc 10 %
	Varietal(s)	Cabernet Sauvignon 10 %
	Alcohol percentage	14%
	Colour	Red
	Sugar content	0.2
	Closure type	Cork
	À boire	Aging up to 10 years

ABOUT THIS WINERY

The history of Château Guibeu is romantic. Henri Emile, the ancestor of the family, moved to Puisseguin to breathe the fresh air. There he met Yvette, whose family owned Château Guibot La Fourvielle, and acquired Château Guibeu in 1936. Their marriage united the two properties. Henri, their son, will take care of the vineyard until 2009, then Brigitte takes over the vineyard until today.

TASTING NOTES

Fairly open nose, beautiful fruit maturity evidenced by notes of plum, very ripe forest fruits and sour cherries, a hint of smoke. Very nice attack on the palate, pleasant and generous. Rapid evolution on a fresh and slender body. Fine and delicate tannins. Medium finish with hints of liquorice. This wine will know how to express its full potential on dishes of all types.

PRODUCT NOTES

Near and to the North East of St-Émilion on one of the highest points of the Bordeaux region. Clay-limestone soil on a stony subsoil.

PRODUCTION NOTES

<https://www.frechette.vin>
1130 rue Sherbrooke Ouest Bureau 1320
Montréal, QC H3A2M8
(514) 868-2020

Manual and mechanical harvest. Traditional vinification. Maceration for 3 to 4 weeks in temperature-controlled vats. Aging in barrels and vats for 12 months.



FRÉCHETTE

VINS D'EXCEPTION

CHATEAU GUIBEAU

