



Wijnfiche

**Château Le Prieuré – G.C.C. | St.
Emilion G.C. | BIO
France (ST. EMILION) – 2018**

Domain

Ch. Le Prieuré

The domain was founded in 1832, when it was led by Baron Olivier Guichard, a man with a great political past. In 2004 it was taken over by the sixth generation of the family. Since then, daughter Aline and her husband Paul Goldschmidt have been at the helm. The vineyards cover an area of 6.24 hectares on a lime-rich surface and are oriented directly to the south. These are subdivided into 19 plots.

Vinification

Growing practices: Organic fertilisers, green manure sowing, pruning with respect for the sap flow, use of herbal infusions and plant decoctions. Ploughing carried out entirely by animal traction. Organic certification from Ecocert (1st vintage in 2018) in addition to biodynamic practices. Manual harvesting using small crates, sorted in the plot and also upon arrival in the cellars. Our plot selection wines are vinified in temperature-controlled concrete tanks with gentle extraction methods. Malolactic fermentation in the barrel. Aged for 13 to 15 months in oak barrels and clay amphoras.

Taste

The wines reveal subtle aromas of liquorice and black fruit on the nose, a creamy and well-balanced palate and a long, complex finish. Delicate floral notes linger on the voluptuous, elegant and fresh endpalate revealing the quintessence of the unique limestone soils in which the wines were born.

Food pairing

Roast beef | Meat - grilled | Game | Beef

General information

Type: Red wine

Grape varieties: Cabernet Franc (64%), Merlot (36%)

Viticulture: Organic

Storage (years): > 10

Serving temperature: 17-18 °C

