



CHÂTEAU AU PONT DE GUITRES 2019

LALANDE-DE-POMEROL



Age of vines

15 years

About this wine

Each generation has developed the Rousselot family vineyard (area, modernisation, wine-making technical improvement). In Château Au Pont de Guitres, the subsoil is clay, which permits a beautiful expression of red fruits. The name Pont de Guitres comes from the little bridge crossing the Barbanne stream (that is the limit between Pomerol and Lalande de Pomerol).

Vinification

In thermo-regulated stainless steel vats, the harvest is separated according to the origin of the plots, the age of the vines and the grape variety. Maceration with immersed marc, from 15 to 30 days depending on the quality of the grapes. Fermentation between 15°C and 27°C. Pneumatic pressing.

Ageing

18 months including 12 months in 1 and 2 year old French oak barrels

Blending

80% Merlot
20% Cabernet franc

Tasting note

Nice deep colour. Ripe and juicy red fruits in nose. The mouth is powerfull with a fruity expression ans some spicy notes. A fruity and balanced wine.



COMPAGNIE MÉDOCAINE
DES GRANDS CRUS

www.medocaine.com

FR-Blanquefort 33290 - +33556955495 - contact@medocaine.com