

Ch Goudichaud Rouge



THE FACTS

COUNTRY: France

REGION: Bordeaux

APPELLATION: Graves de Vayres

CEPAGE: 65% Merlot, 35% Cabernet Sauvignon

WINEMAKING: Traditional harvest - Cold pre fermentative
maceration - Controlled fermentation

AGING: 8 months in French oak barrels

ANNUAL PRODUCTION: 45 000 bottles

THE STORY

In 1930 the Glotin family purchased the domaine wherein Henriette Glotin ran it for 40 years. She was one of the first woman winemakers in France, and given control over her own estate became one of the most influential in Graves. Today, Yves engages with the same passion for respecting the Graves terroir. The estate covers 120 hectares, composed of vineyards, forests and grasslands. This diversity allows for the vineyards to integrate with the nature surrounding it, supporting the natural cycles inherent in the spirit and charm of Bordeaux.

PHILOSOPHY: Chateau Goudichaud is a family winery recently awarded HVE3. The objective is to produce high quality wine while collaborating with the nature to sustain a healthy relationship for the future.

THE ADJECTIVES

OVERALL: Elegant and Complex

AROMAS / FLAVORS: Liquorice, blueberry, a touch of cacao and a delicate spicy emanation

MOUTHFEEL: Elegant and Intense

THE SELLING POINTS

Wine Enthusiast - Editor's Choice / HVE3 / Family winery

AWARDS: 91pts Wine Enthusiast

SUSTAINABILITY: Sustainable In Practice

PAIRINGS: Poultry, Red Meat, Cheese