

BORDEAUX, FRANCE



CHÂTEAU GOUDICHAUD

GRAVES DE VAYRES

Bordeaux Blanc

BACKGROUND

In 1930 the Glotin family purchased the domaine and Henriette Glotin ran it for 40 years. She was one of the first woman winemakers and she devoted herself passionately to the domaine. Today, grandson Yves runs Goudichaud in the same spirit of respect for the traditions and development.

GRAPES

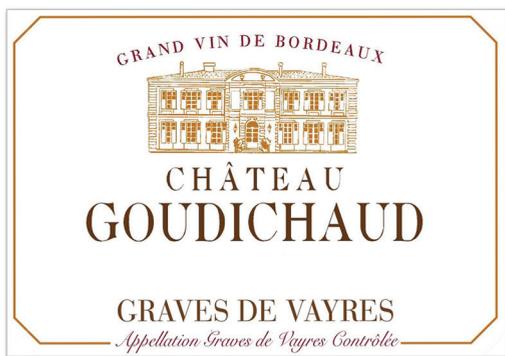
85% Sauvignon Blanc, 10% Muscadelle, 5% Semillon

VINEYARD

Diversity of the soil is the wealth of Château Goudichaud; the soil composition varies from one side of the estate to the other. The vineyard can be divided into three parts: A central plateau composed of clay and limestone with gravel, three feet deep and both sides of the plateau, gravelly slopes with optimal exposure. The gravelly soils, common to the Graves de Vayres, are clay-like, deep and generous. Graves de Vayres AOC is considered to give more consistent quality of both red and white than other parts of Entre-deux-mers.

WINEMAKING

Harvest happens early in the morning to get the freshest grapes in the storehouse so micro-organisms do not have a chance to develop and so the fruit is closer to its desired low temperatures. Because the vineyard surrounds the wine storehouse means we can better preserve the aroma of the fruit, a quality highly sought after in white wines. A front loading pneumatic press allows a 3 or 4 hour skin maceration before pressing. The musts ferment at 14°C, partly in specially selected new barrels.



TASTING NOTES

This pale colored wine is one of the most blazing! Its aromatic nose of citrus fruits, box tree and white flowers is a prelude to an explosion of aromas. In the mouth, it has a lively attack and gains in fullness and richness. A bouquet of great finesse where hints of lychee, white peach, and grapefruit mingle.

PAIRING

This winemakes a perfect companion to seafood, poultry and many cheeses.

SERVING SUGGESTIONS

Between 50°F (10°C) and 54°F (12°C)

ALCOHOL CONTENT

12.5%

