

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

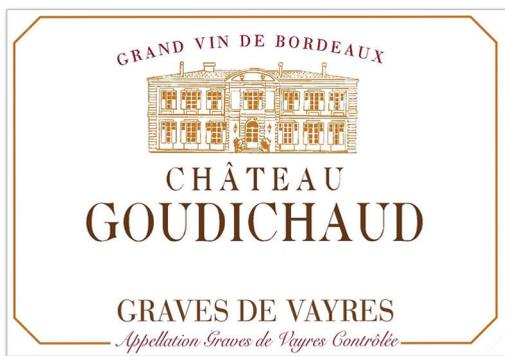
85% Sauvignon Blanc, 10% Muscadelle, 5% Semillon

## 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%



BORDEAUX, FRANCE



# CHÂTEAU GOUDICHAUD

GRAVES DE VAYRES

Bordeaux Rouge

## BACKGROUND

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## GRAPES

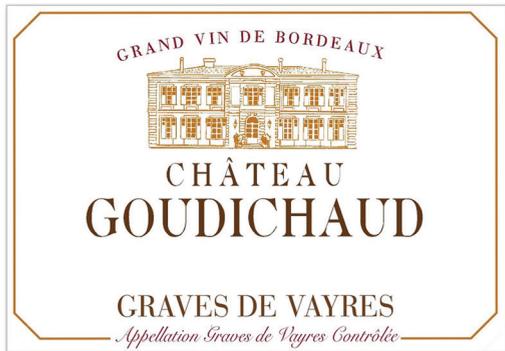
55% Merlot, 45% Cabernet Sauvignon

## VINEYARD

The soils display great diversity from one side of the estate to the other. This diversity is the wealth of Château Goudichaud. The vineyard can be divided into three parts: a central plateau which is composed of clay and limestone, the gravel is about three feet deep; then on each side of this plateau, gravelly slopes enjoy optimal exposure. This gravelly soils, common to the Graves de Vayres, are clayey, 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

The vines are trained so as to obtain an overmaturity of the grapes which will emphasize the fruit and the roundness. Consequently, the grape harvest is done as late as possible, according to the climate and the state of the grapes. The berries are then sorted and taken to the vats. The vinification is controlled through juice and pomace temperature. A daily tasting allows for modification.



## TASTING NOTES

This wine has an intense dark-inky color with garnet reflections. Round tannins, soft yet powerful, evolve within, with great persistence. It also presents a generous feel on the palate, fruity and balanced. Aromas of black licorice, blackberry and cocoa, are noticed as well as discreet notes of oak and spice on the finish.

## PAIRING

Lots of freshness! To be consumed with poultry and red meats, but also with cheese, ("mimolette" as an example).

## SERVING SUGGESTIONS

Between 60°F (16 °C) and 64°F (18 °C)

## ALCOHOL CONTENT

13.0%

