

CHÂTEAU CAMILLE GAUCHERAUD

DEPUIS 1880

"Rouge Fût de Chêne" 2018

Located in the town of Laruscade, north of Bordeaux, in the wine region of Blaye-Côtes de Bordeaux, the property benefits from a clay-gravelly-sandy terroir which extends over 33 hectares. The red wines from Château Camille Gaucheraud are produced on 29 hectares and come mainly from Merlot and Cabernet Sauvignon grape varieties which give suppleness, roundness and structure.

Appellation	Blaye-Côtes de Bordeaux
Color	Red
Alcohol	14.5%
Soils	Clay-Gravel
Age of the Vines	30 years
Surface Area	29 hectares
Grape Varieties	85% Merlot and 15% Cabernet Sauvignon
Density	4500 vines per hectare
Keep	8-10 years
Vine Management	Disbudding, desuckering in the foot, reasoned pest management, high trellising, green harvest, leaf stripping.
Wine Making	Regulation of temperatures throughout the vinification process, from maceration to fermentation in stainless steel vats for more than 1 month. Aging in barrels for 12 months.



Tasting Notes Beautiful dark and intense garnet color with beautiful ruby reflections on the surface. The nose evokes candied red and black fruits with a touch of vanilla and spices. The palate is round and fleshy, with elegant tannins that linger pleasantly on the finish with fruity and woody flavors.

Serve With To be enjoyed with red meats, roast meats, game and cheeses.



Médaille d'Or Concours de Paris 2020

