

CHÂTEAU CAMILLE GAUCHERAUD

DEPUIS 1880

"Rouge Hommage"

2015

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	50% Merlot and 50% Cabernet Sauvignon
Density	4500 vines per hectare
Keep	10-15 years
Vine Management	Disbudding, desuckering in the foot, reasoned pest management, high trellising, green harvest, leaf stripping, harvest and sorting by hand.
Wine Making	Fermentation in 100% new oak barrels for 1 month. Traditional cage pressing, then aging in 100% new oak barrels for 18 months.
Tasting Notes	Very beautiful garnet color, dark, dense and deep, with carmine reflections on the surface. The bouquet is very elegant and racy, releasing aromas of cooked strawberries and plums, harmoniously combined with toasted and liquorice notes. The ample, round and fleshy mouth reveals good silky and very persistent tannins in a sumptuous tasty, fruity and fresh finish.
Serve With	Enjoy with red meats and cheeses.

