

CHÂTEAU GOUMIN

Château Goumin Cuvée Prestige Red 2018

AOC Bordeaux, Bordeaux, France



PRESENTATION

Remarkably situated on a hillside, facing south, the vineyard of Château Goumin enjoys a privileged location. The vines of this Prestige cuvée are planted on a claylimestone soil, and give fleshy and harmonious red wines, which can be drunk young or become excellent wines for laying down. With an irreproachable personality, this Prestige cuvée plays on balance with grace and is discovered in depth and charm.

THE VINTAGE

WEATHER CONDITIONS

2018 was one of the warmest years since 1900, featuring above-average temperatures, the second hottest summer to date, and abundant sunshine ... Heavy rainfall in the first half of the year was followed by persistent, near-record drought conditions in September.

HARVEST

09/17/2018

THE WINE

VARIETALS

Merlot 60%, Cabernet sauvignon 40%

ALCOHOL CONTENT

14 % vol.

TASTING

Nice deep red colour, close to ruby, with violet reflections.

The nose is very aromatic and expresses itself with a beautiful intensity and complexity. Notes of black fruits (blackberry, blackcurrant) form a particularly successful marriage with slightly more woody aromas.

The attack is frank. Roundness and sweetness are pleasantly present in the mouth. The woodiness is well balanced. The black fruit notes (blackberry, blackcurrant) are still very present. There is a nice structure, with firm and elegant tannins. The palate is particularly harmonious and balanced.

FOOD PAIRINGS

This is a wine that will be enjoyed with roast poultry, red meat à la plancha or a buffet of cold meats. It is a wine with a remarkable ageing potential that can be kept for several years, if desired.

AGEING POTENTIAL

3 to 5 years



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THE VINEYARD

TERROIR

Clay-limestone and clay-siliceous

AGE OF VINES

18 years old

IN THE VINEYARD

Pruning type: Double Guyot

Grape Harvest: Mechanical harvesting.

THE CELLAR

WINEMAKING

In stainless-steel tanks with patented cap-breaking system.

AGEING

For 72 months in oak barrels (20% new).



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