

CHÂTEAU GOUMIN



Château Goumin Rosé 2022

AOC Bordeaux, Bordeaux, France

PRESENTATION

Located on a slope facing due south, Château Goumin has a splendid terroir. Grown on clay-limestone soil, the vines produce an excellent rosé (A.O.C. Bordeaux Rosé) displaying considerable smoothness and finesse. This delicate wine is perfect, for example, with a light meal on a summer's evening...

THE VINTAGE

WEATHER CONDITIONS

2022 was a particularly atypical year due to extreme weather conditions. In addition to a very early frost in the spring, which affected the vineyard just as the vines were starting to bud, there was a long period of exceptional drought from May until the end of September. The result was low yields and a perfect state of health at harvest time throughout the vineyard.

HARVEST

2 September - 13 September 2022

THE WINE

VARIETALS

Cabernet sauvignon 51%, Merlot 45%,
Sémillon 4%

ALCOHOL CONTENT

13 % vol.

TASTING

A pale pink colour with silver highlights.

The nose is dominated by tasty notes of red berries (strawberries, redcurrants) and English sweets, with a hint of acidity. A few more discreet aromas of white fruit such as peach mingle with this blend.

A very pleasant attack. This pleasure accompanies us throughout the tasting, with a nice fatness in the middle of the mouth, complexity, and always the presence of notes of small red fruits (strawberry), slightly acidic. This is a delicate rosé, full of deliciousness.

FOOD PAIRINGS

Shrimp tabbouleh, tagliatelle with two types of salmon, ham and mozzarella croque-monsieur.

SERVING

Serve between 7°C and 11°C.

AGEING POTENTIAL

3 to 5 years



FAMILLE ANDRÉ LURTON

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

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THE VINEYARD

TERROIR

Clay-limestone and clay-siliceous.

SURFACE AREA OF THE VINEYARD

37.06 ha

AGE OF VINES

20 years old

IN THE VINEYARD

Pruning type: Double Guyot.

Grape Harvest: mechanical harvesting.

THE CELLAR

WINEMAKING

In stainless steel, temperature-controlled tanks.

AGEING

For 4 months in tanks.



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