

# CHÂTEAU GOUMIN



## Château Goumin White 2023

AOC Entre-deux-Mers, Bordeaux, France

### PRESENTATION

Located on a slope facing due south, Château Goumin has a splendid terroir. The vines grow on clay-limestone soil to produce very delicate dry white Entre-Deux-Mers that stand out thanks to their smoothness and finesse.

### THE VINTAGE

#### WEATHER CONDITIONS

2023 was marked by a uniform start to vegetation: bud-break dates returned to normal, foliage developed rapidly and the bunches emerged beautifully. Heavy rainfall in the spring tarnished the start of the season somewhat, with mildew appearing in places. There was no hot summer in 2023, but relatively cool nights and warm but not excessively hot days in July and August created ideal ripening conditions for the grapes, which produced remarkable aromatic potential.

#### HARVEST

29 August- 6 October 2023

### THE WINE

#### VARIETALS

Sauvignon blanc 75%, Sémillon 15%,  
Colombard 6%, Muscadelle 4%

#### ALCOHOL CONTENT

12.5 % vol.

#### TASTING

The colour is an elegant pale yellow with light silvery green reflections.

The nose is particularly intense and complex, revealing all the characteristics of a Sauvignon harvested at full maturity. Delicious notes of white nectarine, passion fruit and citrus fruits form a delicious blend with a few floral notes.

The wine is round and creamy right from the start. Elegance and balance are ensured by the presence of a very pleasant freshness. Notes of citrus (grapefruit) add a touch of sweetness. Long finish. This wine promises to be a delightful tasting experience!

#### FOOD PAIRINGS

Seafood platter, salmon verrines, spaghetti with langoustines.

#### SERVING

Serve between 7°C and 11°C

#### AGEING POTENTIAL

3 to 5 years



FAMILLE ANDRÉ LURTON

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### THE VINEYARD

#### TERROIR

Clay-limestone and clay-siliceous

#### SURFACE AREA OF THE VINEYARD

7.41 ha

#### AGE OF VINES

20 years old

#### IN THE VINEYARD

Pruning type: Double Guyot

Grape Harvest: By hand or manual sorting before machine harvest

### THE CELLAR

#### WINEMAKING

After skin-contact and settling, in temperature-controlled stainless-steel tanks.

#### AGEING

For 4 months in tanks on lees.



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