

Ch St Georges St Emilion

THE FACTS

COUNTRY: France

REGION: Bordeaux

APPELLATION: Saint-Georges-Saint-Emilion

CEPAGE: 60% Merlot, 20% Cabernet Sauvignon, 20% Cabernet Franc

WINEMAKING: a meticulous four-day cold soak to extract tannins, color, and aromatics, followed by a temperature-controlled fermentation and a prolonged five-week maceration. The wine undergoes malolactic fermentation in oak barrels, enhancing mouthfeel and adding subtle oak nuances.

AGING: Aged for 12-14 months in French barriques

THE STORY

As noted in Hugh Johnson's Encyclopedia of Wine, the "splendid Château St. Georges" ranks among the top producers in the satellite appellations of Bordeaux's Right Bank. Its 45 hectares account for 25% of St. Georges-St. Emilion, Bordeaux's smallest appellation. Since 1891 it has been home to three generations of the Desbois family, each carefully nurturing and improving the property before handing it down to the next. Under the consulting guidance of Michel Rolland for the past decade, the wines of Château. St. Georges are dark, rich and quite concentrated, serious wines that compete with many of the finest wines of St. Emilion.

THE ADJECTIVES

OVERALL: Structured yet approachable

AROMAS / FLAVORS: Forrest fresh red and black fruits

MOUTHFEEL: Silky tannins

THE SELLING POINTS

SUSTAINABILITY: Sustainable In Practice

PAIRINGS: Prime rib, game meats, or aged cheeses

