

Ch Goudichaud Blanc



THE FACTS

COUNTRY: France

REGION: Bordeaux

APPELLATION: Graves de Vayres

CEPAGE: 85% Sauvignon Blanc, 15% Semillon

WINEMAKING: Cold pre-fermentative maceration. Controlled fermentation

ALCOHOL BY VOLUME: 12.5%

AGING: aged on lees 3 months in french oak barrels

ANNUAL PRODUCTION: 60 000 bottles

THE STORY

In 1930 the Glotin family purchased the domaine wherein Henriette Glotin ran it for 40 years. She was one of the first woman winemakers in France, and given control over her own estate became one of the most influential in Graves. Today, Yves engages with the same passion for respecting the Graves terroir. The estate covers 120 hectares, composed of vineyards, forests and grasslands. This diversity allows for the vineyards to integrate with the nature surrounding it, supporting the natural cycles inherent in the spirit and charm of Bordeaux.

PHILOSOPHY: Chateau Goudichaud is a family winery recently awarded HVE3. The objective is to produce high quality wine while collaborating with the nature to sustain a healthy relationship for the future.

THE ADJECTIVES

OVERALL: Complex and Mineral

AROMAS / FLAVORS: A complex wine with an explosion of aromas on the palate : Floral and exotic flavours

MOUTHFEEL: Ripe but focused

THE SELLING POINTS

Balanced, elegant, entry-level Bordeaux

SUSTAINABILITY: Certified Sustainable

PAIRINGS: very pleasant to drink as an apéritif, with seafood and fish

