



# CHÂTEAU GUILLO

VINTAGE 2012





## TO SERVE

-  17 °C
-  5 - 8 years
-  13 % vol
-  1 hour

## TASTING NOTES

 Appealing deep purple colour.

 Notes of red fruit on the nose with a subtle hint of pimienta.

 A full, succulent body and excellent vinosity, developing flavours of black and red fruits. The luscious finish is testament to Château Guillon's admirable pedigree.

## FOOD/WINE PAIRINGS

Chicken galantine with mushrooms, pork filet mignon, veal, good cuts of beef, dishes served in sauce, mature cheeses.

## CLIMATE

- 2012 was a relatively late vintage: cold, wintry spring weather served to delay vine growth.
- The entire Graves region suffered severe spring frosts on May 9th.
- Summer also arrived late but was exceptionally dry, giving the wines a good chance to reach optimum ripeness.
- The beginning of summer was rainy, but despite a significant threat from fungal disease the grapes developed and maintained good health.
- Variations between day and night temperatures towards the end of the season helped to promote good aromatic expression in the grapes.

## VINEYARD MANAGEMENT

- Green harvests in July.
- De-leafing on one side only for the Merlots.
- A 2nd de-leafing in September on the sunset side helped the Cabernets reach optimum maturity.
- Merlots were highly satisfactory: fruity and dense with good colour.

## HARVEST DATES

Merlot: 4th – 11th October

Cabernet-Sauvignon: 11th – 16th October

## VINIFICATION

- Mechanical harvests with on-board sorting.
- No maceration prior to fermenting. Alcoholic fermentation for between 18 and 20 days at a temperature of 26 - 28°C.
- Delestage performed twice during fermentation to enhance extraction.
- After pumping over and running off, bâtonnage in tanks on fine lees followed by malolactic fermentation.
- Rapid (48 hrs) completion of malolactic fermentation in temperature controlled stainless steel tanks. Transfer to barrels while warm.
- Ageing in French oak barrels for between 11 and 12 months.

## BLEND

72% de Merlot - 28 % de Cabernet Sauvignon

## OUR EXPERTS SAY

« 2012 was a year of cold-weather flavours. We took the decision to capitalise on its natural characteristics by fermenting at relatively low temperatures, with early bâtonnage and barrel ageing in cool conditions. The Merlots were particularly good; having ripened slowly and late in the season, they have the potential to express their aromatic power to the full. They were the key to the season's success. The Cabernets were more typical, and added natural structure.»