

CHÂTEAU DE GOËLANE

BORDEAUX SUPÉRIEUR

2022



CELLARING & SERVING



17°C



4 to 6 years



1 hour

TASTING NOTES



Bright, shiny red dress.



A very fruity nose, with intense aromas of fresh red fruits.



Smooth and round, with a velvety texture. The wine remains balanced while offering a beautiful body. A light vanilla oak note supports the fruit.

FOOD & WINE PAIRINGS

Homemade terrines, poultry dishes, Beef Bourguignon, roasted veal with chanterelle mushrooms, a fillet of beef or mature cheeses

THE ESTATE

- Château de Goëlane, the first acquisition of the Castel family in 1957, marks the beginning of the history of Châteaux & Domaines Castel.
- Located in the heart of the Entre-Deux-Mers, not far from Créon, this estate benefits from beautiful clay-limestone slopes that allow for the extraction of the full potential of the Merlot, Cabernet-Sauvignon, and Petit Verdot grape varieties.
- Thanks to significant investments, Château de Goëlane offers a modern vision of Bordeaux Supérieur wines, prioritizing the pure expression of the fruit for immediate pleasure during tasting.

VINEYARD MANAGEMENT

- A voluminous vintage.
- Beginning of tillage: chemical weeding abandoned with the profile of mechanical weeding on 1/3 of the vineyard for the 2019 vintage.
- Pruning during winter rest of the vine with the aim of producing about one bottle of wine per strain.
- Suckering, disbudding and leaf stripping work to limit the overcrowding of vegetation, the development of diseases and contribute to improving the quality of the grapes.
- Tillage and grassing every other row to control the vigor of the vine and the reduction of phytosanitary inputs.
- About 15 to 20 days before the harvest, maturity checks (tasting and analysis of the berries) in order to monitor the quality of the grapes. Small berries of quality, sweet, and full of fruit for very concentrated juices.

VINIFICATION AND BLENDING

- Fermentation with the temperature kept below 28°C, extraction achieved through punching down, pumping over and rack and return operations.
- Running off after tasting, followed by about 20 days of low temperature maceration.
- 18 months vat ageing, oak imparted by the addition of staves to 40% of the vats.
- A few months prior to bottling wines were tasted again and selected for blending.

HARVEST DATES

From september 8th to october 6th

BLEND

Merlot : 72%
Cabernet Sauvignon : 25%
Petit Verdot : 3%

TERROIRS

Calcareous clay slopes with rich clay content.

TECHNICAL TEAM



Maxime Hérault
Cellar Master



Léa Mazubert
Technical Director

ACCREDITATIONS



INTO THE VINEYARD



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