

Representing Star Producers Globally,



Servicing Star Markets Locally

Last shipments sold  
125+ cs/wk!

**Bordeaux Supérieur Rouge  
Château La Croix de Queynac 2016**

Vignobles Gabard, Bordeaux, France

LCBO # 138636 | 13.0% alc./vol. | \$16.95 | Release: 30-May-2020

*"Fragrant, rich and plushy with supple black plum, dark berry with a lingering spicy, mouth-watering finish. Tannins are firm. Good now, better in 2022."*

**Score – 91p. (Natalie MacLean, 2020)**

*"Richly fruity and perfumed, this is a generous, ripe wine. Full of black fruits, sculpted tannins and with plenty of acidity, the wine has a good future. Drink from 2022."*

**Score – 88p. (Roger Voss, Wine Enthusiast, 2018)**



**Terroir:**

The Vineyard Gabard is a family property dating back to the XVIII century, in Fronsac at the heart of the big vineyards of Bordeaux. The name of Château La Croix De Queynac refers to a site classified as a French Monument. On the heights of the municipality of Galgon, we can see the vestiges of an old church of the XII century built by the Knight Templars, located on the ways of Saint-Jacques de Compostelle. Gabard vines grow around remains of the church.

**Vinification:**

Aged in cement tanks, then 12 m. in French oak barrels (1 or 2 y.o. barrels). Then 6 m. in the vat before bottling.

**Variety:** Merlot 70%, Cabernet Sauvignon 30%

**Residual Sugar:** 4 g/L

**Serving suggestion and food pairing:** Serve ~18°C. Enjoy now after decanting or cellar for ~3-5 years. Nicely pairs with grilled meats such as duck, roasted beef, and leg of lamb. Great accompaniment for pastas with red sauce and barbecue foods such as chicken, sliders, and ribs.

- Natalie MacLean'20 91p
- David Lawrason, WineAlign'20 89p
- Wine Enthusiast'18 88p
- Gilbert & Gaillard'18 (16&15vntg) GOLD
- Vins d'Aquitane Bordeaux'18 GOLD



Tel: 416-767-8639 | info@unitedstars.ca | www.unitedstars.ca



## Bordeaux Supérieur Rouge Château La Croix de Queynac 2016

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### CANADIAN ACCOLADES

<p>Natalie MacLean, 2020</p>	<p>Fragrant, rich and plushy with supple black plum, dark berry with a lingering spicy, mouth-watering finish. Tannins are firm. Good now, better in 2022. Food pairings: grilled chicken breast stuffed with ham and cheese, flattened Cornish hen with savoury dressing. <b>Score - 91p</b></p>
<p>Michael Godel, 2020</p>	<p>This Right Bank Bordeaux Supérieur is quite concentrated for the price category and seems to hum in low-laying, earthy tones. Driven by black fruit and a minty-bitter herb, push-pull waft then turning to tang and a tussle between acidity and tannin. The former is the grippier one while the wine sails comfortably along. Solid value here when the bottle does it's job. Drink 2020-2023.</p>
<p>John Szabo, 2020</p>	<p>Firm, light, juicy-dusty, entry-level Bordeaux Sup here, well made and perfectly serviceable. I like the juicy fruit and the light but firm-dusty texture overall. Drink or hold short term.</p>
<p>David Lawrason, 2014, 2018, 2020</p>	<p><b>On 2016 vintage:</b> This over-delivers for the price, especially if you like some ripeness and richness in your Bordeaux. It is a 50-50 merlot cabernet sauvignon blend from a hot vintage, producing ripe raspberry pie fruit with gentle oak vanillin, spice and tobacco. It is medium-full bodied, almost glossy in texture with some firm tannin and warmth. The length is very good. <b>Score – 89p</b></p> <p><b>On 2015 vintage:</b> This is a nicely generous Bordeaux for \$15, thanks to the quality of the ripe 2015 vintage. Expect ripe raspberry, floral and herbal with some oak toast. It is medium weight, fleshy, well balanced if a bit gritty and dry. The length is good to very good. Tasted January 2018</p> <p><b>On 2010 vintage:</b> This is light red has a fruity, almost candied blackcurrant nose with some green herbs, carotene and rosemary. A simple, fresh, lively and tasty Bordeaux. A bit sweet even, with fine tannin. Good to very good length. Tasted October 2014</p>
<p>Sara d'Amato, 2016, 2018</p>	<p><b>On 2015 vintage:</b> This generally quite traditional Bordeaux Supérieur is consistently flavourful and well seasoned. Notes of dried herbs, black pepper and crunchy salt with finely matured fruit and a hint of sweetness on the finish. Well balanced for solo sipping otherwise a hearty stew will be well matched. Tasted January 2018.</p> <p><b>On 2013 vintage:</b> A great value here, this is a ready-to-drink style of Bordeaux despite some grippy tannins. Full bodied and savory with great concentration and very good structure. The opulence of fruit is impressive for the price. Widely appealing. Tasted June 2016.</p>

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Margaret Swaine, January, 2012	<b>On 2009 vintage:</b> This Bordeaux lives up to its gold medal win at the Concours de Bordeaux 2011. Purplish red with lovely aromas, it's well structured with velvety tannins. Good ripe fruit prevails throughout. Have with French bistro cuisine such as bavette in a shallot red wine sauce, beef bourguignon or French onion soup. In fact, at this price, you can use it in the dishes you serve with it.
Sara d'Amato, April, 2013	<b>On 2009 vintage:</b> A well-made, honest, gratifying Bordeaux Superieur with flavours of jammy berries and fine oak. Very approachable style, no doubt due to the exceptional and accessible 2009 vintage. Dusty tannins, currants and fresh earth make the palate of this medium to full-bodied blend. Excellent length. Try with Tourtiere or pasta Bolognese. Tasted April 2013.
Gordon Stimmell, January, 2012	<b>On previous vintage:</b> An exceptionally fine Bordeaux and an excellent value. Blackberry, licorice and sage aromas lead into intense blackberry, black plum and cedar flavours. A very dense, intense red for the money. Food suggestion: spicy sausage penne. <b>Score - 90.</b>



Paola and Stephan and their sons, the beautiful family that owns and operates Vignobles Gabard. Stephan's hardworking hands touch every vine in the property. Gabard vineyards around the ruins of the old church from the XII century built by the Knight Templars, located on the ways of Saint-Jacques de Compostelle.