



Château Gombaude-Guillet 2008

Scae Famille Laval, Bordeaux, France

LCBO # 552455 | 13.1 % alc./vol. | \$99.95 | Release: 14-Apr-2018

"Claire Laval farms this 17-acre vineyard on the Pomerol plateau, her 40-year-old vines mostly merlot (85 percent) with some cabernet franc. This 2008 tastes clean and fresh, with bright anise scents and crunchy cherry flavours. The tannins have matured to silken richness, while still maintaining some definition and chewy grape-skin flavour. A lovely textural pleasure to enjoy anytime over the several years."

Score – 92p. (Wine & Spirits Magazine, 2017)

"Lavish oak, lush jam, sweet cassis liqueur and Christmas pudding notes. Voluptuous and mouthfilling generous fruit. Concentrated but not too extracted with an abundance of fine tannin. Bright future." **Score – 16.6p (Decanter)**

History and Terroir:

Château Gombaude-Guillet is situated in the heart of the Pomerol plateau. History dates back to 1868, when the vineyard was given as part of a dowry by the Belevier family to celebrate the wedding of Marie Belevier and Pierre Darbeau. The name of the estate was changed by the late 1800's to Chateau Gombaude-Guillet. The small chateau on the property was built in 1922. The 6.9 Ha, Right Bank vineyard of Chateau Gombaude-Guillet is planted to 85% Merlot and 15% Cabernet Franc. The terroir is gravel, sand and clay soil. The vines are old, with an average age of 40 years and they have parcels with vines that are >60 years. Organically-grown from 2000, converted to biodynamic in 2006.



Vinification:

Vinified in temperature-controlled concrete and stainless steel vats. Aged in Allier oak barrels, 50% new.

Variety: Merlot 80%, Cabernet Franc 20%

Residual sugar: 2 g/L

Serving suggestion and food pairing: Serve at 17 °C with red meats, cheese platters and vegetable sauce dishes.

Wine & Spirits Magazine'17 92p
Decanter 16.6p

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