



HISTORY	
Estate Creation Date	17th century
Estate Manager	Michael Wasem
Since when	2008
WINE & VINEYARD	
Wine Name	Château de Guilhemanson
Appellation	Saint-Emilion Grand Cru
Additional Name	
Wine Type	Dry
Color	Red
Organic Certification	No
Vineyard surface	8.7 ha
Soil Type	Clay and sand
Topography	
VITICULTURE	
Density	6,000 vines/ha
Trim Type	Double Guyot
Soil clearing	
Grass seeding	Every other row
Leaves pruning	At the beginning of Summer
Branches pruning	Yes
Sustainable viticulture	Yes
HARVEST	
Grape picking	By hand
Sorting method	On the vine
VINIFICATION	
Explain choices made & benefit to wine	
Pre/fermentation / Maceration	
Fermentation	5 days in thermo-regulated stainless steel vats
Other techniques used	Cap punching for less than a week
Post-fermentation /Maceration	20-25 days
AGEING	
Explain choices made & benefit to wine	
Vats	
Wood chips, Staves	
Barrels	Yes
% New Oak	100% new oak for 12 months
BOTTLING	
Explain choices made & benefit to wine	
Blend	75% Merlot and 25% Cabernet Sauvignon
Blending time period	January
Filtration	Filtration during the bottling
Cork type	44/24 - cork quality 2
Number of bottles per year	32,000
TASTING NOTES	
Color - Nose - Mouth	Beautiful ruby-red color. Red fruits aromas, spicy and slightly minty on the nose. Wooden notes blend with delicious fruity notes, resulting in a balanced, round and mellow wine.
WINE & FOOD PAIRING	
Recommended	Enjoy with hearty red meat, such as beef ribs. Also great with duck and soft cheeses, like brie and goat cheese.
CELLARING TIME	
Recommended	Enjoyable now, cellar up to 8-10 years.
AWARDS	
Awards and notifications	



**Talking Points:**

- 🍷 The Fompeyre Castle was built under the reign of Louis XIII.
- 🍷 Bought in 1780 by the British Williamson family, they turned the estate name into Guilhemanson to sound more French and get through the 1789 revolution.
- 🍷 Saint-Emilion Grand Cru appellation has more restrictive rules than the generic Saint-Emilion (yield, ageing time, etc.) and is produced on the best areas of the appellation.

**CHÂTEAU DE GUILHEMANSON GRAND CRU**

 Serve 64°F	 Breathe 2 hours	 Store up to 8 years	 Merlot 75% Cabernet franc 25%
 Intense Fruity Dry		 Cheese White meat Red meat	

Product of France  
Bottled by CHÂTEAU DE GUILHEMANSON  
Saint Hippolyte, FRANCE



Red Bordeaux Wine  
750ml  
Contains sulfites  
Alc. 13% by vol.

GOVERNMENT WARNING : (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.





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