

# Château St. Georges



## > GRAPE VARIETIES

Merlot 80% Cabernet Sauvignon 10% Cabernet Franc 10%.  
The typical grape varieties of the right bank of the Gironde Estuary. It is here that we find the 'terroir' perfectly adapted to producing wines that are perfectly balanced and elegant with a lot of colour.

## > VINTAGE

The myth of vintages ending with 5 contributes to this idea that 2015 would be great, even exceptional. Its flavours and delicate structure make it well-balanced.

## > ANALYSIS

DEGRE 14,5 %

## > VINEYARD

**Terroir :** Clay-limestone soil  
**Vine Density:** 5500 vines/ha  
**Climate :** Characterised by light frosts and high degree of sunshine. Annual rainfall of 300mm mostly occurring during the summer. Marked difference between night and day temperatures (in summer 15 °C during the night rising to 30°C during the day).  
**Average Age of the Vines :** 10 to 50 years.  
**Yield :** 46.88 hl/ha for 2013 vintage.  
**Situation :** In the centre of a triangle between Saint-Emilion, Montagne, Pomerol, our vineyard is situated on a hill and dominates the entire appellation of Saint-Georges Saint-Emilion. Our vineyards completely surround the Château.  
**Origin-Appellation :** The geological name of the bedrock of Saint-Georges is 'Sannosien' with 'asteries de stampien' limestone. It is from these soils that one produces the best wines of the appellation of Saint-Georges Saint-Emilion. The wines of Château Saint-Georges are amongst the finest. They are fullbodied with a beautiful ruby colour and develop a distinguished bouquet, due in particular to its special bedrock.

## > WINEMAKING

**Viticulture :** To temper the natural vigour of vines, we carry out a short pruning at the end of winter. In addition during the summer we do a 'green harvest' in order to help ripening and the concentration of the remaining bunches. The date of harvest is decided by tasting and analysis.  
**Harvest:** By machine and by hand in the early morning. A double sorting table is used to ensure that only the finest grapes go into the vats for fermentation.  
**Vinification:** Cold soak at 10 to 12°C for four days in order to extract tannins, aromas and anthocyanin colour pigments. Alcoholic fermentation with selected yeasts in temperature controlled stainless steel vats which regulate temperatures to between 20°C and 28°C during fermentation and enable regular 'pushing down' and 'pumping overs' to take place. Maceration takes place over a period of five weeks. Malolactic fermentation in stainless steel vats.

**Ageing:** 12 months in French oak barrels (225 litres). Bottling takes place with a tangential filter.

The history of **Saint-Georges** goes back to Gallo - Roman times. The domain extended over 1000 'arpents' which represents 263 hectares and corresponds approximately to the surface of the entire parish of **Saint-Georges**.

The **Château Saint-Georges** and its land was sold on 27 October 1602 by Henry IV to Jean Barbot for a sum of 1500 pounds. The purchaser attained, in addition, the title of Baron.

It was the 'Sieur de Bouchereau' the new and last Baron of **Saint-Georges** who commissioned the reputed neo-classical architect Victor Louis (Grand Theatre of Bordeaux, Place de Palais Royal in Paris) to reconstruct the feudal château in 1772, keeping nevertheless the four corner towers.

If the Revolution spared this jewel of 18th century architecture, phylloxera destroyed its vines and the estate started to go downhill. It passed through the hands of several owners until 19 November 1891 when it was purchased by Pétrus Desbois who restored the vineyards by grafting the French vines with American rootstocks.



## TASTING

- A deep and purple colour
- The nose reveals ripe fruits like delicate black cherry notes or candied strawberries, freshness and liquorice
- Fruity and full bodied wine, dense with elegant tannins. Woodiness gives an aromatic complexity with toasted, chocolate and spicy notes. The after-taste respects freshness and ripe fruit.

## SERVING SUGGESTIONS

Rib steak, calf sweetbread, cheese of Rochefort.

