

CHATEAU FRANC-BAUDRON VIN BIOLOGIQUE

MONTAGNE-SAINT-EMILION Rouge (Red)



Ownership & history:

Château Franc-Baudron has been a family-run estate for 200 years. The château benefits from having a driven, dynamic owner in Michel Guimberteau. He is helped by his daughter Sophie and her husband Charles, who converted the domain into organic viticulture. Charles worked for 5 years as vineyard manager at Domaine Marcel Deiss, which is unarguably one of the top biodynamic estates in Alsace.

Vineyard & location:

The vineyard is situated in the south-west part of the Montagne Saint-Émilion region, only a few kilometres away from Saint-Émilion itself.

Vines are located on a clay-limestone plateau as well as on hillsides of deep clays.

Harvest, vinification & ageing:

Traditional red Bordeaux vinification in stainless steel vats for three weeks. After the malolactic fermentation, the ageing takes place partly in vats to keep the fruity aromas of the wine and partly in oak barrels to soften the tannins.

Tasting:

It's a well structured and deep wine, with an intense fruit expression, enhanced by fine oak and pepper notes.

Vintage:

2016

Blend:

80% MERLOT
20% CABERNET
FRANC

