



Château Guimberteau

LALANDE-DE-POMEROL

The wines of Château Guimberteau are enriched by their exceptional terroir, probably the utmost quality from Lalande de Pomerol. When tasting, this translates into wines that are concentrated, well structured, with a long finish and a “gourmand” texture together with intense hues.

{ OUR CUVÉE PRESTIGE }

A racy and complex wine

This wine is uniquely crafted in the great vintages and in small quantities so as to sublimate the harvest of such exceptional fruit. It is by a thorough and passionate work of the plants, then by a respectful and attentive vinification and ageing that we obtain this absolutely excellent cru.



GRAPE VARIETIES

100% Merlot

Average age of vines: 70 years



SOIL

Sandy-Gravel terroir



MATURATION

Traditional in French oak barrels
(new wooden barrel)

Length of ageing: 12-14 months



AGING POTENTIAL

10 to 15 years



3 bis route de Laborde

33500 LALANDE DE POMEROL

Open Monday to Friday from 10.00am to 5.30pm

Saturday by appointment only.

(Do not hesitate to inform us about your visit, by email or phone, telling us the date and time of your arrival).

Tél. + 33 (0) 557 245 417

contact@chateauguimberteau.fr



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