



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 TRADITION }

An elegant wine with an authentic character

This generous and subtle wine is a crowd pleaser by its roundness and its fruity palate, delicately highlighted by the subtlety of discrete barrel ageing. Its aromatic richness is sustained by a dense and tannic structure.



GRAPE VARIETIES

70% Merlot, 30% Cabernet Sauvignon
Average age of vines: 50 years



SOIL

Sandy-Gravel terroir



MATURATION

Traditional in French oak barrels
Length of ageing: 12-14 months



AGING POTENTIAL

8 to 10 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).

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