

GRAND VIN DE BORDEAUX



Château Guimberteau

— LALANDE-DE-POMEROL —

Château Gimberteau



With passion and skill, Château Guimberteau has assured the cultivation, the vinification and has perpetuated **the tradition of a family run state for over 3 centuries**. The total surface area of the vineyard is spread over 8.5 Hectares (21 acres).

The vineyard is endowed with a sandy-gravel soil and a subsoil that is rich in iron deposits which translates into **an exceptional terroir**.

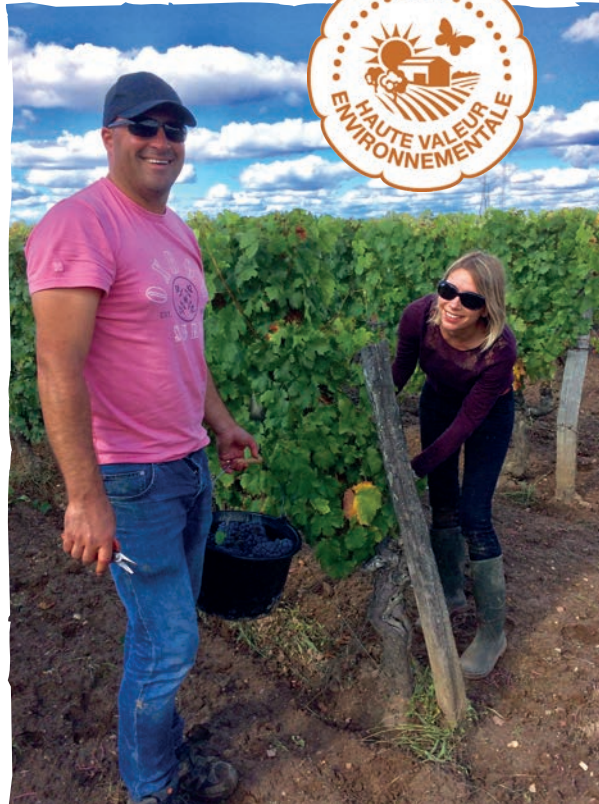
The wine emanates from two grand Bordeaux grape varieties, **70% Merlot** for the roundness and finesse and **30% Cabernet Sauvignon** that gives the wine its structure, richness and the complexity of its bouquet.

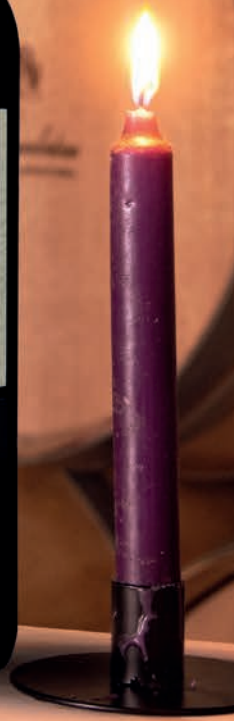
The vinification work carried out by **Jeffery Guimberteau**, with the help of a renowned oenologist, consists of letting the terroir, the aromas and the fruit speak for themselves. It is based on a traditional method characterised by long macerations followed by several months in oak barrels before bottling.

The result is a well-balanced, elegant, powerful but supple wine with great ageing potential.

Our estate has been **HVE certified** (High Environmental Value) **since 2018**.

We have stopped using weed killers, work the soil, use biocontrol products for the most part, and have returned to **manual harvesting**.





Château
Guimberteau

— OUR GREAT WINES OF LANANDE-DE-POMEROL —

The wines of **Château Guimberteau** are rich in their exceptional terroir, probably the best in quality in t.

This is reflected in the tasting of concentrated, structured wines, long on the palate, with a greedy texture and intense colours.

Since 2016, and the move to the new winery, with the equipment necessary for the production of our grands crus, our wines have distinguished themselves. They have been awarded several medals and recognised.

Our goal was to make our small estate a key value in the LANANDE DE POMEROL appellation. We have achieved this. The fruit of our work and our sincere and passionate approach have now been rewarded.

We have reviewed our bottle dressings and their names. Our Château Guimberteau Cuvée Tradition becomes **Château Guimberteau**, our Château Guimberteau Cuvée Prestige becomes **Les Mémoires du Château Guimberteau**.

And of course we are delighted to introduce you to our latest addition "**Léon-Jules de Guimberteau**". This new wine is accessible for all occasions, simply for pleasure. For its baptism it has already made a name for itself by collecting medals and articles.

{ CHÂTEAU GUIMBERTEAU }

An elegant wine with an authentic character

70% Merlot, 30% Cabernet Sauvignon

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.

{ LES MÉMOIRES } DU CHÂTEAU GUIMBERTEAU

A racy and complex wine

100% Merlot

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.

{ LÉON-JULES DE GUIMBERTEAU }

A gourmet & authentic wine

70% Merlot, 30% Cabernet Sauvignon

"Léon-Jules de Guimberteau" is the fruit of a work entirely turned towards the terroir. The cultivation of grapes is at the heart of our passionate approach, devoted to our earth, which we respect more than anything else.



You can find details of all the vintages of our cellar on our website : www.chateauguimberteau.fr

The family history of Château Guimberteau most probably dates back to 1717. Authentic registry acts confirm the Guimberteau family, proprietors of vineyards and land, already in the 18th Century.

From father to son, the Guimberteau have been successful in keeping the family estate intact for almost three centuries. We cultivated grains, raised cattle and finally ensured the winemaking of 2 or 3 hectares of vines in Lalande de Pomerol, always by the family.

En 1983, Jean-Luc Guimberteau, who became manager, decided to stop all other forms of culture in order to devote his entire efforts to winegrowing, winemaking and expanding the estate. Ever since, he has consistently bought parcels here and there around the vineyard to extend Chateau Guimberteau to 8.5 hectares in 2010.

This family property has always cultivated under 10 hectares, to keep the human dimension of the estate alive, as much as possible. It is by and within the family that the vines are cultivated and the wine is crafted. This permits to master the quality throughout the entire production chain.

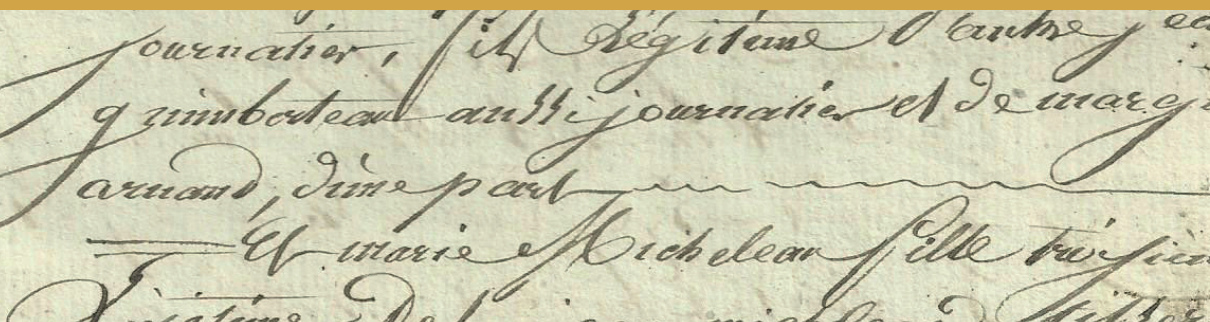
After winegrowing studies, Jeffery Guimberteau joined the winery together with his parents and grand-parents.

Up until June 2016, the wine was vinified in the locality of “Les Eymerits” (commune of Saint Denis de Pile) right beside the family residence.

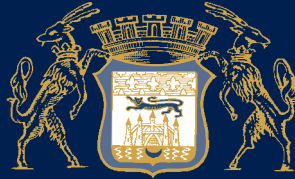
2016 marked an important year for the enterprise, it was the moving into a new and better adapted structure. The decision was taken to construct a winemaking cellar on the appellation grounds only a few hundred meters away, in the middle of the vines, in the gentle hamlet of Laborde in Lalande de Pomerol.

The Cellar is brand new but the approach will always remain the same: The love and respect of the terroir, that is always manifested by a reasoned cultural method. Finally, it is in the alliance between tradition, experience and modernity that the wines are crafted.

One must not forget that a good wine always starts with healthy vines. It is our motto at Chateau Guimberteau.







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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 so you do not have to wait).*

L'abus d'alcool est dangereux pour la santé. À consommer avec modération.

