



# CHÂTEAU DE GOËLANE

## BORDEAUX SUPÉRIEUR

## Decanter

VINTAGE FOCUS : 2019

### Climate

2019, a very beautiful vintage full of contrasts!

- A very dry and mild winter, which led to an early budding of the vines.
- A gloomy month of April marked by an episode of frost from April 12 to 13 which affected the Bordeaux vineyards in a heterogeneous way.
- The months of May and June were rainy, without compromising flowering.
- An exceptionally warm July followed by a sunny month with a few rainy periods. September was hot and sunny, perfect weather to compensate for the slowness of the veraison and harvest the grapes at perfect maturity.

### Vineyard Management

- A voluminous vintage.
- Beginning of tillage: chemical weeding abandoned with the profile of mechanical weeding on 1/3 of the vineyard for the 2019 vintage.
- Pruning during winter rest of the vine with the aim of producing about one bottle of wine per strain.
- Suckering, disbudding and leaf stripping work to limit the overcrowding of vegetation, the development of diseases and contribute to improving the quality of the grapes.
- Tillage and grassing every other row to control the vigor of the vine and the reduction of phytosanitary inputs.
- About 15 to 20 days before the harvest, maturity checks (tasting and analysis of the berries) in order to monitor the quality of the grapes. Small berries of quality, sweet, and full of fruit for very concentrated juices.

### Vinification and Blending

- Fermentation temperatures were kept below 28°C. Extraction was effected by regular punching down of the cap, pumping over and rack and return.
- Tasting determined when the wine was ready to be drawn off; it then macerated for around 20 days.
- Wines were aged in tanks for around 20 months, with staves added to certain cuvees to give oaky flavours
- A few months prior to bottling wines were tasted again and selected for blending.

### HARVEST DATES

From 23 September to 12 October

### BLEND

Merlot : 70%  
Cabernet Sauvignon:  
30%

### TERROIRS

Calcareous clay slopes with rich clay content.

### OUR EXPERT



Pascal Dejean  
Manager



Cédric Pla  
Technical  
director

"2019 was a cool vintage, giving wines that are more acidic, more expressive and less heavy than in 2018."

### ACCREDITATIONS



### CELLARING AND SERVING

- 17°C
- 4 to 6 years
- 1 hour

### TASTING NOTES

- The color is a beautiful deep red.
- Very fresh nose, develops aromas of black cherry with toasted nuances.
- Majority, Merlot blends wonderfully with Cabernet Sauvignon for a powerful and structured ensemble. The finish is a nice length.

### FOOD/WINE PAIRINGS

Homemade terrines, poultry dishes, Beef Bourguignon, roasted veal with chanterelle mushrooms, a fillet of beef or mature cheeses

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