

CHATEAU GUILLOU 2019

Appellation Montagne Saint-Emilion

~ Background ~

Château Guillou is located in Bordeaux appellation and more precisely in the Montagne Saint-Emilion appellation (just north of the village of Saint Emilion). Both the estate and vineyards date to the Gallo-Roman epoch. Letters from the Roman Consul and poet Ausonius to Rome indicate that wine from this estate was served at Julius Cesar's table in the 4th century. Archaeological evidence suggests that the current château is built over the original Ausonius Villa. (The famous Château Ausone did not exist prior to the 18th century.) Extensive archaeological excavations at Château Guillou have resulted in spectacular discoveries, including an intact Venus, which is in the Museum of Aquitaine in Bordeaux, and an intact Diana, which now resides in the Louvre Museum in Paris.

Guillou is owned by the dynamic Saby family, who has been making wine on the right bank for 9 generations. Today, brothers Jean-Philippe and Jean-Christophe Saby, both of whom are experienced oenologists and agricultural engineers, own and manage the estate as well as numerous other family-owned chateaux in the St. Emilion region of Bordeaux.



~ Viticulture ~

- **90% Merlot & 10% Cabernet Franc.** The Cabernet Franc are original Bordeaux clones that have an average age of 70 years. (Cab Franc clones dating from the 1970's come from the Loire and do not express themselves fully in the terroir of Bordeaux. Most estates are in the process of planting original Bordeaux clones like those on the Guillou estate.)
- 19 hectares on plateau and exposed southern facing slopes opposite the village of St. Emilion.
- Exceptionally homogenous terroir of clay and limestone over a special limestone subsoil (à astéries) providing excellent drainage during wet periods and good water retention during droughts.
- Green harvest of all immature and open grapes to give the most space possible to the best bunches. Only 6-8 clusters are left on each vine.
- Manual harvest.
- Siliceous soils (sand, gravel...).

~ Winemaking ~

The Saby brothers combine traditional and modern vinification techniques to extract maximum fruit and concentration from their harvest.

- Manual selection at a sorting table.
- Exceptional grape maturity.
- Vinification in traditional cement vats. Pre-fermentation cold maceration for 3-4 days to extract fruit aromas. Long, slow maceration for 4 1/2 weeks.
- Aged 12 months in French oak barrels from 5 different coopers. 1/3 of the barrels are renewed annually.
- No filtering or fining.
- Only 5,000 cases produced.