

# Ch St Georges St Emilion

## THE FACTS

**COUNTRY:** France

**REGION:** Bordeaux

**APPELLATION:** Saint-Georges-Saint-Emilion

**CEPAGE:** 60% Merlot, 20% Cabernet Sauvignon, 20% Cabernet Franc

**WINEMAKING:** a meticulous four-day cold soak to extract tannins, color, and aromatics, followed by a temperature-controlled fermentation and a prolonged five-week maceration. The wine undergoes malolactic fermentation in oak barrels, enhancing mouthfeel and adding subtle oak nuances.

**AGING:** Aged for 12-14 months in French barriques

## THE STORY

As noted in Hugh Johnson's Encyclopedia of Wine, the "splendid Château St. Georges" ranks among the top producers in the satellite appellations of Bordeaux's Right Bank. Its 45 hectares account for 25% of St. Georges-St. Emilion, Bordeaux's smallest appellation. Since 1891 it has been home to three generations of the Desbois family, each carefully nurturing and improving the property before handing it down to the next. Under the consulting guidance of Michel Rolland for the past decade, the wines of Château St. Georges are dark, rich and quite concentrated, serious wines that compete with many of the finest wines of St. Emilion.

## THE ADJECTIVES

**OVERALL:** Structured yet approachable

**AROMAS / FLAVORS:** Forrest fresh red and black fruits

**MOUTHFEEL:** Silky tannins

## THE SELLING POINTS

**SUSTAINABILITY:** Sustainable In Practice

**PAIRINGS:** Prime rib, game meats, or aged cheeses

