



Vignobles Bernard Artigue

Chateau la Guillaumette Cuvée Prestige

This cuvée offers a nose of blackberry and cooked prune. The palate offers plenty of volume and richness, followed by an explosion of black fruits on the finish. A balanced, full-bodied, and above all, delicious cuvée.

80% Merlot

15% Cabernet Sauvignon

5% Petit Verdot

Organic

Appellation	Bordeaux Supérieur AOC
Vineyard	Three hectares of organic vineyards consisting of gravelly clay and limestone soils and vines with a minimum age of thirty years.
Vinification	Vinification by plot in temperature-controlled stainless steel vats. Aged 12 months in medium-toasted neutral oak barrels. 50% 225L barrels / 50% demi-muids.
Pairing	Pair with grilled rib-eye steak with Bordelaise sauce, roasted lamb and game meats, savory vegetable dishes with mushrooms or root vegetables, and hard cheeses such as comté and aged cheddar.



The Artigue family have been winemakers in the Bordeaux region, from father to son, for four generations. Chateau La Guillaumette, a beautiful 70 acre vineyard situated in Entre-deux-Mers is dedicated to Bordeaux Supérieur, while Chateau Galeteau, is a small St-Emilion Grand Cru vineyard, with an area of just under ten acres, located on the clay-limestone soils. Dedicated to organic practices, both properties are managed today by Bernard Artigue and his sons Antoine and Alexandre.