



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.