

Before settling in Montagne, Gonzague Maurice worked for various estates: in Sancerre, in Château Maucamps (Haut-Médoc), Domaine Chevalier (Pessac-Léognan), Château Poupille (Côtes de Castillon) and Domaine de l'Île Margaux. In 2005 he decided to buy an old winery and 3.2 hectares of vines. Once set up, he decided to expand the estate, which currently covers 7.5 hectares in Montagne Saint Emillion, 2.5 hectares in Puisseguin Saint Emillion and 3 hectares in Côtes de Castillon.

Bordeaux vintage 2017 : the harvest was considerably affected by record frost in late April and heavy hailstorms that hit certain appellations in late August. Nevertheless, the vintage has turned out to be high in quality.

VICTOR - COTES DE CASTILLON 2017



Grapes : 100% Merlot

ABV: 14.5%

Surface: 3.2 hectares

Soils Type: Clay - Limestone

Density: 6,500 vines/hectare

Farming: Traditional farming, working one row with grass and one row ploughed. All the work is done by hand in the vines, until the harvest.

Winemaking: Manual harvest with sorting of grapes. Vinified in small concrete vats (50Hl) with temperature control. Aged 75% in vats and 25% in oak barrels for several years (5 to 10)

Tasting notes: Deep crimson robe. Liqueur of red berries nose with hints of tobacco and truffle. On the palate the wine is round and velvety. Ripe black berries aromas are well balanced by fresh mint notes. Nice finish on spices and cacao notes.

Food Pairing: Roasted pork chop, turkey fillets in Porto sauce, or marinated duck breasts.

To be served at 60-64°F