

**CHÂTEAU GUILLAUME – GRAND VIN DE BORDEAUX – MÉDOC – APPELLATION MÉDOC
CONTRÔLÉE – MIS EN BOUTEILLE PAR M. CALVET A F33720 LANDIRAS – GIRONDE – FRANCE
13% 2009**

L'EXPRESSION D'UN TERROIR – UNE SELECTION DES OENOLOGUES

Le Château Guillaume est situé au nord de l'appellation Médoc dans le village del St. Izans. L'encépagement est á 45% cabernet sauvignon, 45% merlot, 5% cabernet franc et 5% petit verdot. La vinification est traditionnelle, macération durant 3 semaines pour extraire les meilleurs tannins. De plus, 20% de la récolte est élevée en barriques neuves françaises. Château Guillaume présente une jolie robe rouge cerise. Nez frais de framboise et de cassis aux notes épicées de poivre noir. En bouche, le vin est jeune et révèle des tannins fermes mais agréables. Ce vin peut-être bu maintenant ou élevé pendant 5 ans.

VISUAL ANALYSIS: limpid, ruby red with garnet reflexes, quite flowing.

OLFACTORY ANALYSIS: the variety of perfumes is represented by_blackberries, blueberries, wax, wet petals of roses, sweet chocolate and red lily.

GUSTATIVE ANALYSIS: we can perceive an interesting mineral notes together with some little astringent touches given by tannins; the palate is not watering so much and the final is blackberries flavoured with a hint of bitterish sensation. There is a medium structured body and the gustative aromatic persistence is about 5/6 seconds.

WINE-FOOD COMBINATION: T-bone steak with tomate sauce

- The sweet tendency of the meat is counterbalancing the sapidity (mineral salts) of the wine
- The succulence of the sauce is compensating for the astringency of the tannins
- The sweet tendency of the sauce is counterweighing the bitterish tendency of the wine
- The structure of the recipe is matching to the structure of the wine
- The gustative persistence of the dish is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: the sacred institution, represented by tasting and appreciating good wines like this one, once more is the right way by which persons can work for the formation of big families of professional wine tasters.