







# Château Bois de Rolland, Vieilles Vignes, AOP Bordeaux Supérieur, Red

AOP Bordeaux supérieur, Bordeaux, France

The first generation of the Geromin family to labour these soils put in back-breaking hours of work to produce a fabulous expression of this wonderful terroir. They have now passed the baton to the third generation, their two daughters who keep on making beautiful refined wines.

#### **PRESENTATION**

The property has a wonderful history and pedigree. Situated just 17 kilometers from Saint Emilion on the Coubeyrac plateau of clay and limestone – the blend that helps to express some of the finest wines in Bordeaux. The property first started by some monks in 1850 became renowned for its vines, cereal production, and cattle rearing. Now just a winery, the perfect exposure of a plateau with south-facing vines upon ancient sedimentary soils allow the Geromin family to produce fabulous wines.

#### WINEMAKING

Traditional fermentation at 25°C., Maceration for 2 weeks at 30°C. Aging in tanks on staves medium heat and medium heat plus for 8 months.

#### **VARIETALS**

Merlot 90%, Cabernet sauvignon 10%

#### 14 % VOL.

GM: No.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

#### **SERVING**

T° of service: 17°C / 63°F.

#### AGEING POTENTIAL

Enjoy all year long, 5 years

### **TASTING**

A bright cherry red colour with elegant aromas of spices including cinnamon, vanilla, and red fruits. This rich wine offers a beautiful ample structure with a good length in taste. The finish is fresh, fruity and gently woven with sweet tannins.

## FOOD PAIRINGS

Pressed-uncooked cheeses such as cantal, edam, mimolette or gouda. This wine goes very well with red meats, duck, poultry or pork.

