



## Château Galetteau, Eleonore, AOP Saint-Emilion Grand Cru, Rouge, 2018

AOP Saint-Emilion grand cru, Bordeaux, France

The chateau, which continues to maintain the look of a 17th-century farmhouse was built in 1658, making it one of the older chateaux in Saint Emilion that is still in use today. The wine produced on this property, a former 17th-century farmhouse, will only appeal to discerning wine lovers. A true gem!

### PRESENTATION

This micro-vineyard is owned by the Artigue family, surrounded by Crus Classés Barde Haut et Clos de Sarpe is located in the heart of the vineyard of Saint-Emilion, on the famous clay-limestone plateau. In the cellar, the work is divided into parcels and the winemaker intervenes as little as possible, to best express the specificities of the terroir.

### WINEMAKING

Vinified in thermo-regulated wooden tanks welcoming the harvest for a 3-week vatting period. Pigeage during alcoholic fermentation. Malolactic fermentation in barrels. Aging for 12 to 18 months in French oak barrels. 15,000 bottles / year.

### VARIETALS

Merlot 80%, Cabernet franc 20%

### 13,5 % VOL.

GM: No.

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

### SERVING

17°C / 63°F

### AGEING POTENTIAL

10 to 15 years

### TASTING

Intense nose of orange peel, vanilla, and red fruits. From the attack, you can feel the roundness of the wine. Notes of blackcurrant appear in the middle of the mouth with some cedar. An ample and round mouthfeel.

### FOOD PAIRINGS

The wines of Saint Emilion go particularly well with soft cheeses with a bloomy rind such as Saint-Marcellin, Camembert or even Brie.

### Nos Vins du Sud

467 Avenue de la Gare, 34480 Magalas  
Tel. +33 467 360 171 - contact@nosvinsdusud.com  
www.nosvinsdusud.com

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