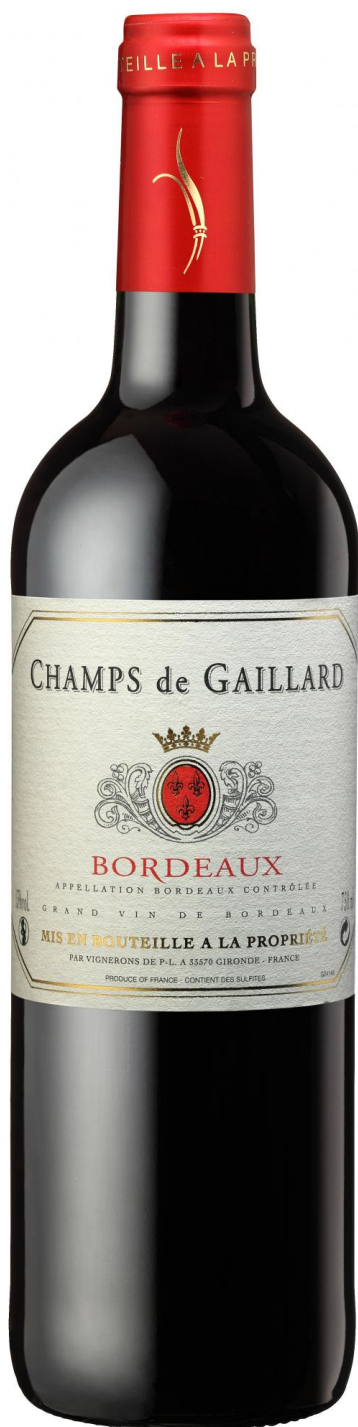




CHAMPS DE GAILLARD 2022

AOC Bordeaux, Bordeaux, France

PRESENTATION

Champs de Gaillard takes its name from an old, well-exposed plot renowned for the vigour of its vines. Grown on the clay-gravel soils typical of Bordeaux, this wine reveals radiant fruit, supple texture, and refreshing balance. A genuine, approachable and generous wine — perfect for sharing and everyday enjoyment.

THE VINTAGE

An exceptional year. Despite the summer heat and limited rainfall, the harvest produced grapes of remarkable quality, resulting in wines that are both sun-drenched and refined.

TERROIR

A diversity of soils — clay-limestone, gravel, and sandy clay — combined with a temperate oceanic climate, allows for a slow, even ripening of the Bordeaux grape varieties. The result is structured, elegant, and indulgent wines that capture the essence of the region

IN THE VINEYARD

Grape selection begins in summer, guided by vineyard monitoring, infrared analysis (FOSS) and berry tasting, allowing precise and optimised harvest timing for perfect maturity.

WINEMAKING

Traditional vinification in stainless-steel tanks, using selected yeasts to highlight the varietal character. Gentle pump-overs early in fermentation extract fine tannins and colour — much like the infusion of a tea — creating balance and roundness without bitterness. Malolactic fermentation occurs naturally, softening acidity and bringing smoothness to the palate.

AGEING

Aged in concrete vats to preserve freshness and fruit expression. This gentle, oxygen-free maturation promotes harmony and balance, resulting in wines that are pure, authentic, and finely structured

14 % VOL.

Contains sulphites.

SERVING

16-18°C

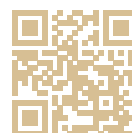
TASTING

Deep red colour with garnet highlights. The nose offers generous aromas of ripe black fruits lifted by delicate spicy notes. On the palate, the texture is ample, smooth, and velvety, supported by supple, enveloping tannins. The long, elegant finish reveals fresh fruit and natural finesse. A harmonious and indulgent wine, crafted for immediate pleasure.



Vignerons de Puisseguin Saint-Emilion
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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



FOOD PAIRINGS

Pairs beautifully with herb-roasted chicken, creamy gratin dauphinois, or fresh goat cheese. For dessert, a red fruit tart highlights its bright, juicy character and lingering freshness.



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