



Château Gaumaran 2022

AOC Médoc, Bordeaux, France

PRESENTATION

Château Gaumaran was run by a grower member of the co-op until 2016. The property located in the village of Jau-Dignac and Loirac was taken over by the co-op the following vintage.

TERROIR

100% Gravel

AGEING

Tank breeding

VARIETALS

Merlot 67%, Cabernet sauvignon 33%

TECHNICAL DATA

Surface area of the vineyard: 18 ha

15 % VOL.

Contains sulphites.

SERVING

Serve between 16 and 18 degrees

AGEING POTENTIAL

3 to 5 years, 5 to 10 years

TASTING

The color is limpid and deep red. The nose is pleasantly fresh, with aromas of fresh fruit and hints of roasting. On the palate, the wine is supple and full-bodied, with silky tannins. The licorice aromas of this fleshy wine last all the way through the palate. This is a wine for pleasure.

CLASSIC FOOD AND WINE PAIRINGS

International cuisine, Desserts, Game, French cuisine, White meat, Red meat, Poultry

REVIEWS AND AWARDS



2025 Gold

Or

70 Millions de Dégustateurs Or

