



Château Gelineau, AOP Côtes de Bourg, Rouge, 2020

AOP Côtes de Bourg, Bordeaux, France

Located at the top of the village of Tauriac, Château Gelineau has been overlooking the Côtes de Bourg since the 19th century. Cultivated by the Bebot family since 1850, this wine provides an exceptional panorama of the surrounding vineyards. With a beautiful ruby robe, woody aromas, and a fruity palate, this wine captivates with its elegance and subtlety. Discover the expertise of this 5th generation of passionate winemakers.



PRESENTATION

Maryvonne BEBOT and her husband, Francis, operate the Château Gelineau estate, which was established by her great-great-grandfather in the 1850s. As the 5th generation of winemakers, this former pharmacy assistant decided to change her life and took over the family property of 12 hectares in 1992. Prior to that, she had been assisting her father since 1988, who taught her the trade.

TERROIR

Clay-limestone soils are particularly well-suited to highlight the qualities of a red wine. They facilitate the storage of micro-elements, revealing the delicacy and finesse of the wine. The vineyard benefits from an optimal microclimate that allows for an ideal concentration of sugar and aromas within the berries. The combination of these factors gives the wine aging potential while preserving the integrity of fruity aromas.

WINEMAKING

During winemaking, every effort is made to prioritize elegance, avoid excessive tannin extraction, and highlight the natural expression of the terroir.

AGEING

Ageing is carried out over a period of 12 months to achieve smooth tannins and a round, velvety texture, while also allowing the terroir to regain its presence and express itself in the wine.

Contains sulphites. Does not contain egg or egg products.

Does not contain milk or milk-based products.

TECHNICAL DATA

Production volume: 20000

Surface area of the vineyard: 9 ha

Age of vines: 22 years old

Aging in barrels: 12 month

SERVING

You can decant it an hour before tasting to let the aromas develop. Serve between 16 and 18°C.

AGEING POTENTIAL

3 to 5 years, 5 to 10 years

TASTING

Deep and dense ruby color. The nose is expressive with slightly woody notes of vanilla and roasted aromas. On the palate, the attack is ample. The wine delivers an intense bouquet of red fruits and supple tannins, enhanced by spicy notes. A wine full of nuances and subtlety, revealing all its elegance.



TUTIAC

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VISUAL APPEARANCE

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AT NOSE

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ON THE PALATE

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FOOD PAIRINGS

This wine will pair perfectly with honey-glazed duck breast or roasted chicken with thyme. You can also enjoy it with chocolate desserts.

CLASSIC FOOD AND WINE PAIRINGS

International cuisine, Desserts, Game, Red meat, Poultry

REVIEWS AND AWARDS




Or
Concours International des Vins à Lyon



Or
Concours des Grands Vins de France à Macon

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