



Château La Croix de Guillot, AOP Côtes de Bordeaux Blaye, Rouge, 2022

AOP Côtes de Bordeaux Blaye, Bordeaux, France



La Croix de Guillot, a unique wine crafted by the expertise of Pascal Riveau, a passionate and dedicated winemaker since 1991. Its deep ruby color reveals an expressive nose with woody and vanilla notes, accompanied by red fruits. On the palate, it has a balanced attack, delivering supple tannins and an intense bouquet of red fruits. Discover the elegance and subtlety of this wine, born from a terroir preserved through our commitment to the environment.

PRESENTATION

Pascal RIVEAU, owner of Château La Croix de Guillot, has been immersed in the wine industry since birth: from playing in the vineyards after school to later working in the vines to assist his parents. Driven by a passion for the environment, nature, and hunting, he chose the profession of winemaker, a role he has been dedicated to since 1991, following in the footsteps of his father who had owned the estate since 1951. Pascal Riveau manages 26 hectares of vineyards located in the municipalities of Saint Androny, Anglade, Eyrans, and Four. Committed to his craft, he currently serves as the vice president of the Tutiac winemakers.

LOCATION

Pascal Riveau operates 26 hectares of vineyards located in the municipalities of Saint Androny, Anglade, Eyrans, and Four.

TERROIR

The clay-limestone soil is among the types of soil perfectly suited to reveal the potential of a red wine. It allows for the storage of microelements, thereby bringing out the roundness and finesse of the wine. Its location facing the estuary provides daily richness to the vine. The vineyard benefits from an ideal microclimate that results in a concentration of sugar and aromas within the berries.

WINEMAKING

Pendant la vinification, tout est mis en oeuvre pour privilégier l'élégance, éviter une extraction trop poussée des tanins et mettre en avant l'expression naturelle du terroir.

AGEING

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

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

TECHNICAL DATA

Production volume: 12000

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



TUTIAC

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TASTING

Deep and dense ruby color. The nose is expressive, revealing slightly woody, vanilla, and roasted notes. There is also a presence of red fruits. On the palate, the attack is ample, balanced, delivering supple tannins. It features an intense bouquet of red fruits. A wine full of nuances and subtlety, revealing all its elegance.

VISUAL APPEARANCE

Deep and dense ruby color.

AT NOSE

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ON THE PALATE

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FOOD PAIRINGS

This wine will pair perfectly with a ribeye steak, or duck breast with roasted potatoes. You can also enjoy it with a cheese platter.

CLASSIC FOOD AND WINE PAIRINGS

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

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