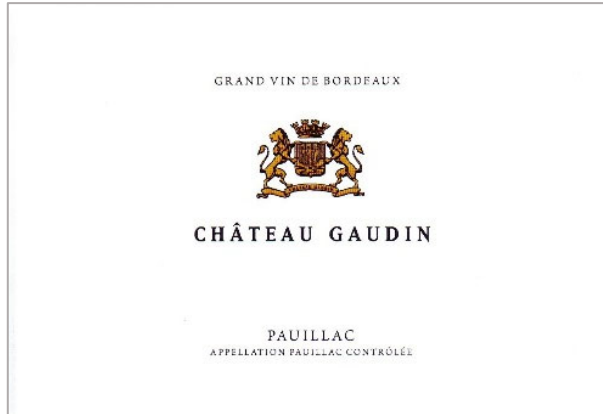


# CHÂTEAU GAUDIN

## PAUILLAC



Château Gaudin was acquired by Sieur Gaudin in 1901, and has remained in the family ever since. It is currently managed by the Capdeville family, representing the 4<sup>th</sup> generation. Today, the estate is spread over 11 hectares in the heart of Pauillac, situated on a beautiful gravel hilltop surrounded by several of the most prestigious classified growths of the appellation. Chateau Gaudin remains one of the few non-classified, independent family estates in the Pauillac appellation. Everything at the estate is done traditionally, from the manual harvest to the vinification and élevage that has made the

reputation of Pauillac as perhaps the top appellation of Bordeaux: producing full-throttle, powerful, deep wines built to age. Chateau Gaudin is true to its roots, a flavorful, robust and full-bodied wine ideal for pairing with hearty roasted meat dishes.

<b>Region:</b>	Bordeaux
<b>Appellation:</b>	Pauillac
<b>Owner:</b>	Capdeville Family
<b>Established:</b>	1901
<b>Farming Practices:</b>	Sustainable
<b>Vineyard:</b>	11 hectares
<b>Soil:</b>	Gravel
<b>Grape Varieties:</b>	85% Cabernet Sauvignon, 10% Merlot, 5% Petit Verdot, Malbec, Carmenère
<b>Yield:</b>	55 hl/ha
<b>Avg. Production:</b>	80,000 bottles

**Vinification and Élevage:** Manual harvest & traditional vinification. After harvest, grapes are fermented in stainless steel with pumping over 2-3 times per day for 10 days. Aging takes place in barrique for 14 months with 33% new oak.

**Tasting Notes:** Brilliant ruby red color. Aromas of black cherry, cassis, and a hint of leather. On the palate, the wine is round and full-bodied, with lasting notes of dark fruits, and a hint of oak in the intense and long finish. Firm tannins bode well for future ageing in the bottle. Ch. Gaudin Pauillac is a winning accompaniment to classic meat dishes like steak au poivre, prime rib, and flame-roasted leg of lamb, a traditional Pauillac delicacy.

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