

Vieux Chateau Goujon

AOC Montagne Saint Emilion – 2005 Vintage

Website: www.domaine-grand-ormeau.com

THE MONTAGNE SAINT EMILION AOC is considered a satellite of and is located northeast of the better-known Saint-Émilion AOC in the right-bank area of the Bordeaux wine region. As in Saint-Émilion and neighboring Pomerol, Merlot is the dominant grape. It's usually blended with Cabernet Franc, Cabernet Sauvignon and sometimes Malbec. The Montagne-Saint-Émilion AOC wines are generally good values, with the top ones compared to better Saint-Émilion wines.

THE ESTATE The Domaine du Grand Ormeau, one of the oldest family estates in the region of Bordeaux, is located in Néac, in the heart of the Lalande de Pomerol appellation. Today, the estate encompasses 50 acres spread among the prestigious terroirs of Lalande de Pomerol, Pomerol and Montagne Saint-Émilion. Jean-Paul Garde is the owner.

2005 VINTAGE in THE RIGHT BANK BORDEAUX One of the best vintages in recent history. The wines display rich fruit and spicy acidity. The wines are great to taste now, and they will age gracefully for many years.

SOIL Gravelly clay soil with silica. Subsoil with iron oxide.

GRAPES 100% Merlot

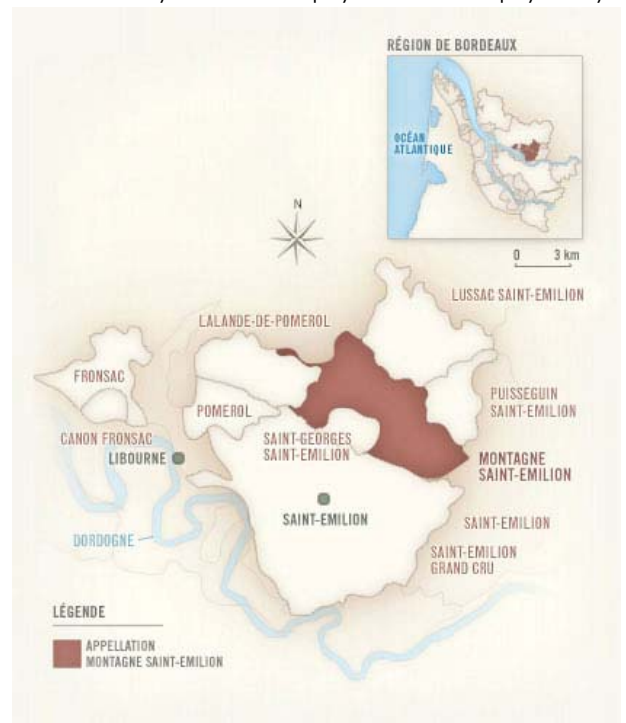
MERLOT has been planted for centuries in Bordeaux's cooler wine regions because it ripens earlier and therefore more reliably than Cabernet Sauvignon - which is why it dominates Pomerol, St-Émilion and even the less celebrated inland vineyards such as those of Entre-Deux-Mers, Bourg and Blaye. Merlot may be a luscious, mouth-filling, velvety, plummy, intense Pomerol that can often be positively meaty, almost bloody. Or, typically blended with a bit of Cabernet Franc, it may make up the lion's share of a St-Émilion which is similar but is a little leaner and has more of the rich fruit cake, mineral and torrefaction about it. Merlot tends to be noticeably lower in tannins and acidity than Cabernet, which makes it much more voluptuous to taste.

The earliest recorded mention of Merlot was in the notes of a local Bordeaux official who in 1784 labeled wine made from the grape in the Libournais region as one of the area's best. The name comes from the French regional patois word "merlot", which means "young blackbird" ("merle" is the French word for several kinds of thrushes, including blackbirds); the naming came either because of the grape's beautiful dark-blue color, or due to blackbirds' fondness for grapes.

WINEMAKING After destemming and crushing, the grapes are left to macerate in cold temperatures for 5 days in order to extract a maximum amount of coloration and aroma. Alcoholic and malolactic fermentation is then carried out in temperature controlled vats. To obtain maximum concentration, vatting time at high temperature will vary between 18-30 days depending on the harvest. The wine is aged in one and two-year old oak barrels then bottled on the property by the wine grower.

TASTING NOTES Dark red colour. Fruit-forward wine. Pleasant structure on the palate.

FOOD PAIRING Pungent cheeses, pasta, beef, lamb. Ex: Roasted Loin of Lamb with Morels & Mascarpone Polenta.





WHERE IS **Montagne Saint Emilion**?



**This is
Merlot
Country !!**

