



Château GISCOURS 2010

MARGAUX - 3EME CRU CLASSE

- CONSULTANT : Denis DUBOURDIEU -

OVERVIEW

Giscours has a long, rich history, which can be traced back to the 14th century. At that time it was a defensive tower overlooking the surroundings land. The real beginning came in 1552, when Pierre de Lhomme, a wealthy Bordeaux draper, bought a nobleman's house called "Guyscoutz"; he proceeded to turn it into a vast estate and planted the first vines. Wine production was launched. It was in the 19th century under the Promis, the Pescatore and Cruse families that Giscours gained much of its finery: the chateau was transformed into a neoclassical palace, and the production facilities were modernized with the construction of huge buildings, including the famous "Ferme Suzanne". In 1995, a Dutch businessman, Eric Albada Jelgersma, took over management and set about meticulously renovating the vineyard and buildings to make this prestigious estate fully worthy of its third growth ranking in the 1855 classification.

VINEYARD

Soil: Deep gravel hilltops deposited by the Garonne River at the beginning of the Quaternary era

Surface: 95 hectares

Average age of the vineyard: 25 years

Grape varieties: 60% Cabernet Sauvignon / 32% Merlot / 5% Cabernet Franc / 3% Petit Verdot

BLEND

71% Cabernet Sauvignon / 29% Merlot

MAKING PROCESS

Manual harvest. Classical vinification in thermo-regulated concrete and stainless steel vats. Ageing for 15 to 18 months in French oak barrels, with 50% new oak.

MATCHING FOOD

Serve at 17-18°C with braised cushion of veal, pasta and boletus mushrooms or with quail and figs cooked in parchment paper. This wine will be the perfect partner for a good selection of cheeses.

AGEING POTENTIAL

More than 15 years

AWARDS

Guide Hachette: 2014-2* | Robert Parker / Erobertparker: 92 - 95 | Revue Du Vin De France: 2013-17,5 | Wine Spectator: 91 - 94 | Decanter: 17,5 | Jean-marc Quarin: 16,5 | Jancis Robinson: 17,5 | Bettane & Desseauve: 16 - 17 | Rene Gabriel / Bordeaux Total: 17 | Neal Martin / Wine Advocate: 94 | Wine Enthusiast : 92 - 94 | James Suckling: 94 - 95



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