



MAISON LE STAR  
VIGNOBLES & CHATEAUX

## MAISON LE STAR ESTATES

# CHÂTEAU GUILLAUME BLANC La Réserve

## Bordeaux Supérieur

### ORIGIN - TERROIR

Château Guillaume Blanc is situated just a few kilometres from Sainte Foy la Grande, on the outskirts of the Gironde, and dates back to the 16th century. The domaine owes its name to the former master of the household, Guillaume Blanc. In 1562 he was elected as consul to the renowned neighboring bastide of Sainte Foy La Grande, a key place for wine export to England.

Château Guillaume Blanc is composed of a beautiful chartreuse house. The vineyards now cover 65 hectares of vines formed of a myriad of different parcels. The château benefits from a complex and unique terroir. The Cabernets are planted in the more gravelly areas whilst the Merlots are planted on the clay-limestone hillsides.

The domaine is Sustainable Agriculture certified and committed to using environmentally respectful practices. The combination of all of these factors results in well-balanced, rich and structured wines in a number of different cuvées.

### CULTIVATION

Soil tillage and grassing of alternate rows

Manual pruning

Shoot removal, leaf stripping and leaf thinning, depending on the parcels

### VINIFICATION

Selection of the best Merlot parcels

Controlled yields

Successive sorting of the harvests

Fermentation in vats at controlled temperatures

Aged in 100% French oak barrels for 15 months

### GRAPE VARIETIES

100% Merlot

### TASTING NOTES

Château Guillaume Blanc La Réserve offers a bright purple hue and indulgent aromas of ripe red and black fruits, licorice and spice. The palate will entice you with its smooth texture, velvety tannins, elegant and well-integrated oak and long, intense finish.

### FOOD & WINE PAIRING

Château Guillaume Blanc La Réserve makes the ideal partner for a fillet of beef, a duck breast in fig sauce or white meats such as veal in a creamy sauce or a rabbit stew. Finish off the bottle with a chunk of mature mimolette at the end of the meal.

Enjoy served at 18°C.

### AWARDS

2016 : Silver Medal – Concours de Lyon 2018

Bronze Medal – Concours de Mâcon 2018

Bronze Medal – Decanter Awards 2018

Commended – IWC 2018

2015 : Gold Medal – CWSA 2018



### MAISON LE STAR

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