



DOMAINE GUIZARD

Prestige 2014

Domaine Guizard is located 5 kilometers west of Montpellier in Southern France near the Mediterranean. Above all it is the faithful devotion to a soil that permitted the preservation of this estate by the same family without interruption since 1580. The cellar is set up at Lavérune in the center of the old village, inside the former outbuildings of the Chateau, and it bears the name "La Ménagerie". The estate farms 40 hectares of vines and has grown in accordance with sustainable farming.

APPELLATION: AOP Languedoc, Terroir Saint Georges d'Orques.

SOIL: The vines are grown on a rolled pebbles quaternary soil.

GRAPES VARIETIES: 80% Syrah and 20% Mourvèdre.

TYPE: Red Wine.

ALCOHOL CONTENT: 14.5% by volume.

EAN CODE: 3 760144 210174

VINIFICATION: Traditional wine making process which includes fermentation between 24° and 26° C is used to extract color and to develop a deep structure taste. Syrah and mourvèdre are raised 12 months separately in oak barrels to develop the characteristics of each variety. The aging of the wine continues 10 months in vats before bottling.

AROMAS & FLAVORS: Wine with garnet reflections, fragrances of chocolate and red fruits. The mouth is delicate and the tannins are powerful. The barrel aging brings full-body and aromatic complexity.

FOOD PAIRING: Meat with sauces, and cheese (Roquefort). This full-bodied wine will be best with elaborate cooking.

AGING POTENTIAL: 5 to 7 years.

AWARDS:

2013: Bronze Medal at International Wine Challenge 2016

2010: Two Stars in Hachette Guide 2015

2008: One Star in Hachette Guide 2012

