Chateau le Gardera 2019



Region

Bordeaux Supérieur is an appellation which covers the whole of the Bordeaux region, it is a title in its own right, specifically covering both red and white wines. It is classified when it has achieved a higher natural level of alcohol and lower yields than basic Bordeaux. Bordeaux lies in the southwest of France and in general has a moderate maritime climate with varying levels of influence from the cool Atlantic Ocean and the Rivers Garonne, Dordogne and the Gironde Estuary. It is a region that sees a range of challenges bringing variety each vintage.

Producer

This property has a rich history being named after the Gardera family who were owners during the reign of King Louis XIV, it was rebuilt around 1850 and acquired by Cordier wine merchant in 1951. Sitting atop a rocky spur overlooking the Garonne River, this estate offers one of the region's most renowned views. Today, Eric and Philippe Gonfrier, who succeeded their father as the head of the family estate, are guided every day by their passion and the value of authenticity. They aim to use each vintage as an opportunity for the terroir to express itself and its diversity. Sustainability is at the heart of what they do with care taken over the environment, biodiversity and social responsibility.

Tasting Notes

This fantastic property is among the best of the appellation, producing firm, rich wine from 60% Merlot and 40% Cabernet Sauvignon. Le Gardera has fine tannins, soft fruit with subtle oak and an excellent balance.

Food

Ideal with lamb, beef and casseroles.

Technical Information	
Country	France
Region	Bordeaux Superieur
Grape(s)	Merlot (60%) Cabernet Sauvignon (40%)
Туре	Red
Style	Smooth
Oaked Style	Lightly oaked
Body Style	Medium bodied
Sustainable	No

Dry/Sweet Style	Dry	
Alcohol Content	13.5%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	Milk: Egg:	No No
Vegetarian/Vegan	Vegetarian: Vegan:	No No



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