



Château Giscours, 3ème Cru Classé, Margaux, Bordeaux, France, '2018'

Product code: `6585

VITICULTURE

Located in the Margaux appellation, in the communes of Labarde and Arzac, Giscours exceptional terroir presents all the quantities required to produce a great wine. The soil components are ideal. Three magnificent gravel hilltops deposited by the Garonne at the beginning of the Quaternary era are one of the key features. The gravel plays a vitally important role, reflecting the sun's rays and maintaining a stable temperature during the night, thereby providing ideal conditions for the ripening of the grapes. The topography is equally important: an altitude of twenty meters for the hilltops of Petit and Grand Poujeau, and seventeen meters for that of Cantelaude, whose slopes reach down to the château itself, in an east-westerly direction. The gentle climate is another beneficial factor. This subtle balance gives the terroir its undeniable finesse...

WINEMAKING

The grapes are fermented in temperature-controlled tanks with pumping over dependent on the lot, and the wine is then aged in small oak barrels (50% new) for 17 months.

TASTINGNOTE

Giscours is moderately dense with ripe, sweet, black fruit nose. The wine has a soft center and finishes with moderate tannic grip. Elegant and fine, Giscours is soft, fragrant and inviting. In the mouth, the wine is textured with an ample center balanced by gentle, fine tannins in a lasting finish. Charming, elegant and classically Margaux

FOOD MATCHING

Beautiful with rich meat dishes such as Ox cheek or with mature cheeses.



TECHNICAL DETAILS

Varieties:

Cabernet Sauvignon 55%,
Merlot 39%,
Petit Verdot 6%

Features

ABV: 14.5%

Closure: Natural cork

Colour: Red

Oak Ageing

Time: 17 months

Type: French

% wine oaked: 100

% new oak: 50

Style: Still wine

Case Size: 6 x 75cl

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