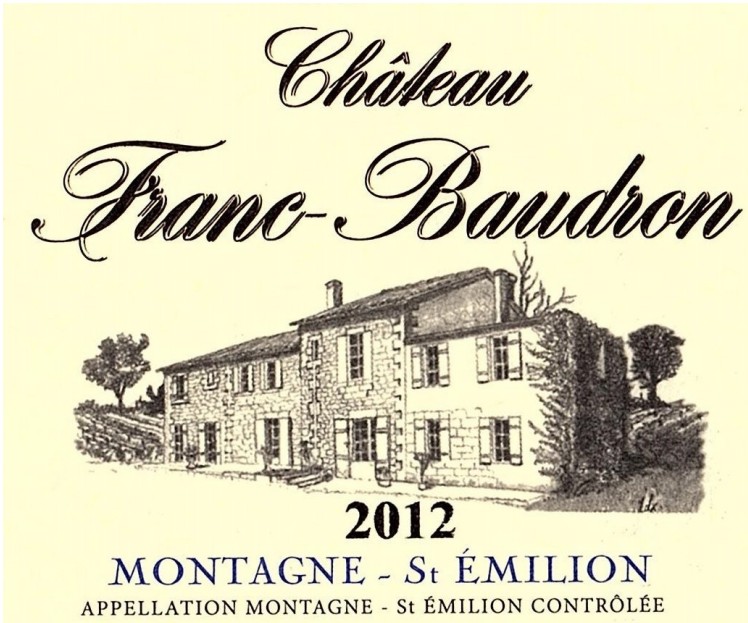


2016 CHÂTEAU FRANC-BAUDRON

Bright and intense in color with aromas of blackcurrant, blackberry, and a hint of cherry and toasty oak notes. The oak is present but fully integrated into the palate allowing the fruit express itself fully. A well-balanced wine, powerful and velvety with lengthy finish.



Vintage: 2016

Country: France

Region: Montagne St. Emilion

Soil: chalky tray on the plateau, clay and limestone on hills on medium and finally deep clay on the bottom of hillsides.

Vineyard: Franc Baudron

Grape Varieties: 80% Merlot, 20% Cabernet Franc

Alcohol Content: 14.5

Vinification: Fermented in stainless steel tank and then aged for 1 year in 50% new French oak barrels before being transferred to neutral oak for further aging.

The Guimberteau family has owned the Château Franc-Baudron estate since 1923. This is a vineyard on a human scale where each generation has left its footprint on the family heritage.

Since 2010, the new generation of Château Franc-Baudron has embarked on an environmental approach by converting the entire vineyard to organic farming. The area hosts bee-hives, uses plants for treatments (horsetail, nettle and ferns) and seeds flowers to encourage biodiversity of wildlife in the vines.

They have begun implementing new winemaking techniques by using minimal inputs to express at its best the nature of the grapes and the type of soil. Most of the family's plots of Montagne Saint-Emilion are located on a clay-limestone plateau.

Château Franc-Baudron is heavily involved in the promotion of the wines of Montagne-Saint-Emilion. Fighting for the reputation of the name and great terroir of their appellation.

They consider wine to be a living beverage; seeking to reproduce a consistent quality every year while preserving the typical characteristics of the vintage. In the words of Nelson Guimberteau to his customers in 1960: "A wine is a child of the vine. Its personality and maturity reflect the place and year of its birth."

