

2019 CHÂTEAU FRANC-BAUDRON VERSO BORDEAUX BLANC

“Made with a good proportion of Sémillon as well as some perfumed Muscadelle, this wine is rich. White fruits and a touch of peach give an attractive ripeness that is spiced as well as floral. Still young, the wine will be better from late 2020.”

ROGER VOSS 90 Points Best Buy **Wine Enthusiasts**



Vintage: 2019

Country: France

Region: Bordeaux

Soil: Iron Clay

Grape Varieties: 50% Sémillon (old vines 60 years old), 50% Sauvignon Blanc (young vines)

Alcohol Content: 13.5%

Vinification: Direct pressing, barrel aging for old Sémillon to bring structure and fat, aging in vats for Sauvignon Blanc to keep the crunch and aroma of this grape. The Sémillon was reared for 5 months in barrels.

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.”

