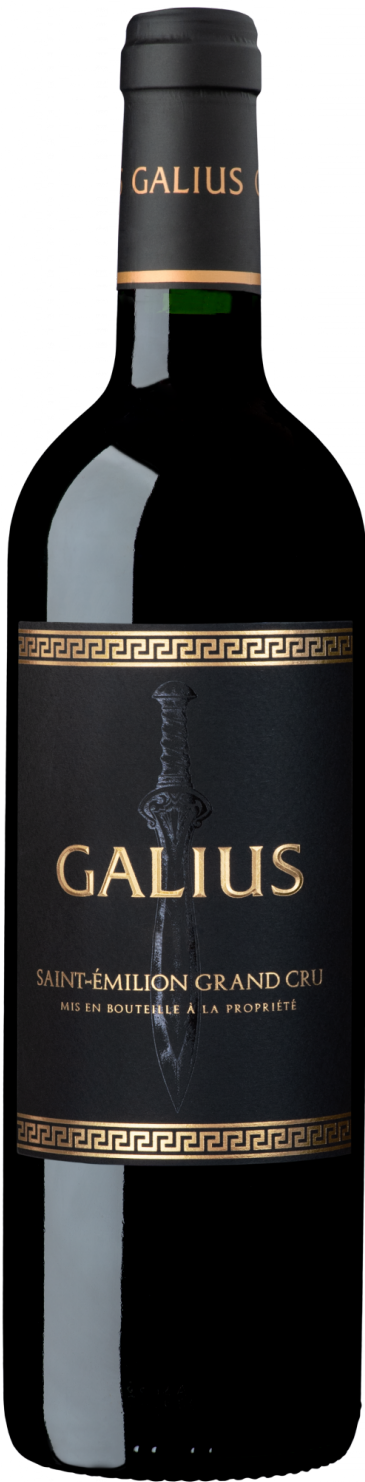


GALIUS

SAINT-ÉMILION GRAND CRU



Galius 2022

AOC Saint-Emilion grand cru, Bordeaux, France

Originated from a strict selection of the best Union de Producteurs de Saint-Emilion plots, Galius is one of our flagship products, well-known for its quality, its qualitative regularity and its character.

PRESENTATION

The influence of Gallo-Roman culture in the south west of France was mainly due to the presence of the Roman soldiers who, having received a parcel of land as war bounty, exchanged their swords and spears for pickaxes and sickles. The name of the centurion Galius figures amongst one of these first farmers who, as he dug into the Saint-Emilion chalky plateau, planted the first vines in that area.

TERROIR

Clays and clay-limestone soils

IN THE VINEYARD

Harvested by plots and grape varieties selections

HARVEST

23/09/2019

WINEMAKING

Gravity flow winemaking with temperature control
Pre-fermenting maceration
From 25 to 30 days maceration

AGEING

Aged in French oak barrels (50% new oak barrels) from 12 to 14 months

VARIETALS

Merlot 65%, Cabernet franc 35%

TECHNICAL DATA

Production volume: 35000 Bottles/Year

14 % VOL.

Contains sulphites.

SERVING

Serve at room temperature.

TASTING

This wine has silky smoothness with lovely ripe tannins, elegant red fruit and wonderful length.

VISUAL APPEARANCE

Garnet with bluish highlights

AT NOSE

Harmonious notes of sweet spices and woody notes mingled with cherry.

ON THE PALATE

Nice sweetness on the first palate, lovely notes of fresh red fruit, a slightly fat, fleshy wine.



UNION DE PRODUCTEURS DE SAINT-EMILION / ARTEVINO

633 route de Castellet BP27, 33330 Saint-Emilion

Tel. 0557247071 - contact@udpse.com

www.passionsaintemilion.com



ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



FOOD PAIRINGS

This is a perfect partner for red meat, especially roast leg of lamb, although it makes a good match for roast poultry or moderately mature cheeses.

REVIEWS AND AWARDS

JAMESUCKLING.COM

92/100

"Iron, minerals and a touch of dark chocolate to the ripe plums and dried citrus. Juicy and firm with medium to full body and a fresh, crunchy fruit core. Not quite substantial on the center palate, but this has some good complexity and length. Drink now or hold."

James Suckling



Argent

Challenge des Terroirs Argent



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