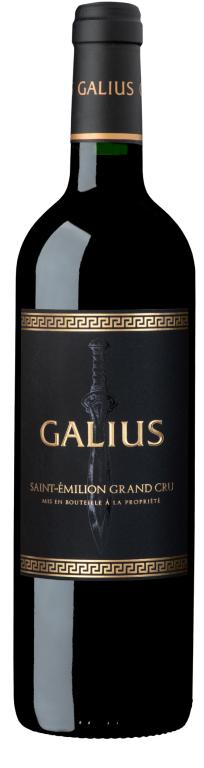


GAUUS

SAINT-ÉMILION GRAND CRU



Galius 2021

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 85%, Cabernet franc 15%

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.



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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



Argent Concours Général Agricole Paris Médaille d'argent



Or

Concours de Bordeaux Or, 20/04/2024







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