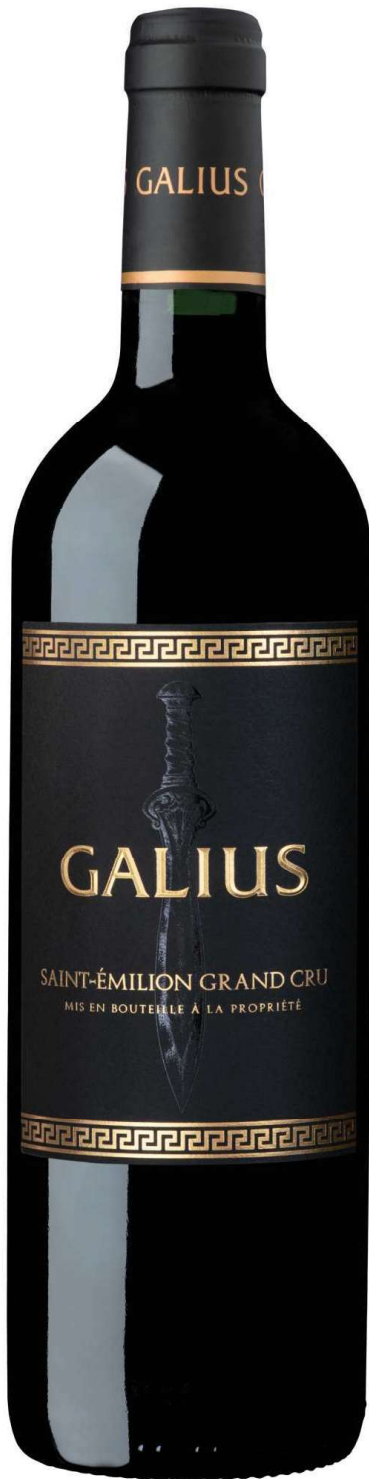


GALIUS

SAINT-ÉMILION GRAND CRU



Galius 2020

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 DATES

23/09/2019

VINIFICATION

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

SERVING

Serve at room temperature.

TASTING

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

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



Or
Concours Général Agricole de Paris - Or

