

WINE OF THE YEAR 2018



Galius Saint-Émilion Grand Cru 2016

Region:
Bordeaux, France

Grape:
83% Merlot
17% Cabernet Franc

Age of the Vine: 50 years



Winemaking: Harvesting plot by plot and variety by variety. 100% gravity-transferred and fermented in stainless steel after a pre ferment maceration of one week. Pressed vertically for a very soft extraction.

Vintage Report: 2016 was exceedingly wet the first half of the year and bone dry for much of the second half. Combine the two and the resulting wines are balanced what makes a great Bordeaux vintage. The wines are full and dense, with ripe tannins and generous fruit with crisp acidity.

Ageability: 15-20 years

Tasting Notes:
This wine has silky smoothness with lovely ripe tannins, elegant red fruit and wonderful length. Lush, soft textures, richness and concentration with flavors of plums, blackberry, licorice, cedar wood, chocolate and black cherry.

Serving:
Serve at room temperature.
Decanting recommended.

Awards:
97 Points Platinum Medal
Decanter World Wine Awards





Saint-Émilion, Bordeaux

The wines of Saint-Émilion are intrinsically linked with the medieval village from which they take their name. One of the most beautiful corners of the Bordeaux region, Saint-Émilion dates back to Roman times. Today, Saint-Émilion is a Unesco world heritage site, a much visited and much loved village.

The wines made in Saint-Émilion use around 60% Merlot in the blend complemented with Cabernet Franc and small amounts of Cabernet Sauvignon and Malbec. The region's terroir can be divided into three different soil types: the limestone plateau, the limestone and clay slopes and hills and the sandy or gravelly flatter land. As a result of the cold, limestone soils, Saint-Émilion is always the last areas to finish harvesting in Bordeaux.

Saint-Émilion is the only appellation that updates its classification every decade. It is regarded as the oldest wine region of Bordeaux and the first to export its wines.

Food Pairing



Steak with duck fat fries might just be the perfect complement to red Bordeaux. The boldness of Bordeaux compliments the umami in the meat and the wine's grippy tannins are smoothed out by the dish's fat content. In fact, Bordeaux wine will taste sweet and fruity against this rich meaty backdrop. When pairing foods with Bordeaux, you'll want to seek out foods with plenty of umami and enough fat to counteract tannin. Beyond this, you can get creative with your pairings.