



CLOS CACHET
the finest French wines

CHÂTEAU CRU GODARD

Cotes de Bordeaux

2020

01

Provenance:

Côtes de Bordeaux,
Bordeaux

02

Grape Variety:

65% Merlot, 20% Cabernet
Sauvignon, 10% Cabernet
Franc, 5% Malbec

03

Pairing:

Patés, terrines, as well as
poultry and beef

04

Serving:

Temperature: 15°C



Vineyard Cultivation:

Château Cru Godard is the main cuvee from the Domaine. The vineyard is located on the right bank of Bordeaux, south of the famous Saint-Emilion appellation. Chateau Godard & Cru Godard have been in Carine's family since 1895. Her father took care of this vineyard, ideally located in France, until 1998. At that time, Franck, her husband, made a significant career change: choosing to become a vine grower as his grandfather was, and the generations before him. They have grown their land as 'Sustainable agriculture' since 1998, and after that, started to grow the vineyards organically. Their first certified organic vintage was in 2010, and did not stop there, as since 2016 they now follow the biodynamic principles.



Vinification:

The limestone soil gives the wine lots of freshness, emphasized by the fact that the maturation is partly done in tank and oak barrels.



Tasting Notes:

It is a beautiful wine, structured, and well balanced. Velvety, with red currant and cooked strawberry on the palate. Drink now.



Soil Type:

Limestone



Method:

Bio-dynamic

Clos Cachet

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Trade Portal

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