

Château de Gironville

TECHNICAL INFORMATION



Appellation : Haut-Médoc

Town : Macau

Owner : Vincent MULLIEZ

69 rte de Louens 33460 MACAU

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Planted acreage : 10 ha

Annual production : 5.000 cases

Viticulture

- Grape varieties : Merlot 47% / Cabernet Sauvignon 43% / Petit Verdot 10%
- Average age of vines : 26 years
- Density of vines : 6.666 vines/ha
- Pest management
- Traditional viticultural practises
- Bud-pruning, suckering and leaf thinning.

Enology

- Monitoring of maturing using the technique of berry tasting, proprietary to the estate
- Harvesting : manual or mechanical according to the plot
- Wine-making : stainless steel vats, releases during the fermentation, the wine spends 4 weeks on the skins, 25% of malolactic fermentation in barrel
- Ageing :12 to 14 months, 33% in new barrels, 33% in one-year-old barrels, 33% in two-years-old barrels ; in oaks selected for their ultrafine grain and for their origin (Tronçais, Allier and Hungria)

Bottling

- if necessary, egg white fining
- No filtration.

This property has enjoyed a real renewal over the last 20 years. Within a short timeframe, great wines were produced and Château de Gironville has obtained several medals for its vintages since 1990. From 2004, Vincent Mulliez is the new owner of this property and pursues this renewal, at the expense of qualitative efforts and significant investments (building of a new cellar, restoration of the estate...), in order to express even better the extraordinary soil of this vineyard of South Medoc.

2006 VINTAGE

Picking dates and yield :

- Merlot : From 22nd to 23rd of September
Yield : 43 hl/ha
- Petit Verdot : The 26th of September
Yield : 45 hl/ha
- Cabernet Sauvignon : From 2nd to 5th of October
Yield : 46 hl/ha

Hand-sorting after destemming.

Vinification :

- « Macération pré-fermentaire à froid » (5°C) during 4 days
- More or less intensive use of release (smoothly)
- Macération of 25 days on average, temperature maintained at 25 °C and 30 °C

Expected blend: Cabernet Sauvignon 44%, Merlot Noir 46% and Petit Verdot 10%.

By tasting Château de GIRONVILLE 2006, we note continuity in the effort of qualitative improvement of this Cru Bourgeois.

The blending, leaving equally part of expression of the Sauvignon Cabernet and Merlot, emphasizes Petit Verdot and gives all its typicity to this wine.

Château de GIRONVILLE 2006 shows a very consistent colour and expresses notes of fresh small fruits exalted by noble flavours of torrefaction. The mouth is full with a tannic structure of a smoothness characteristic of the gravelly soils of the Medoc.

The freshness which one can feel, brought by Petit Verdot, makes this wine extremely seductive.