

CHÂTEAU

## HAUT-GUIRAUD

Côtes de Bourg

Some of Bordeaux's best values are easily overlooked in the market because their appellation is little known. But you can't overlook the Côte de Bourg if you simply stand at Chateau Margaux and gaze straight east across the island-strewn confluence of the Dordogne and Garonne rivers as they form the Gironde. The high bluffs on the opposite shore are studded with Châteaux, their vines on a gently undulating plateau, at times spilling out onto the rather steep slope which runs down to the waterside.

On closer inspection, the Côte de Bourg appears even more interesting and inviting. A sort of "little Riviera", this shore is lined with palm trees and other flora signifying a climate warmer than any other in Bordeaux. No wonder it was judged hospitable for settlement long before neighboring regions. A prevalence of beautifully-preserved Romanesque churches and other ancient monuments testifies to that.

If you are a vine - or a vine lover! - not just its felicitous weather, but the soil of the Côte de Bourg as well suggests auspicious conditions: clay-chalk like that of St. Emilion, plus riverside gravel washed over from Graves and the southern Medoc.

All that the Côte de Bourg is really waiting for is inquisitive souls who will sample its best bottles. There is already no scarcity of human talent, and nowadays ample incentive in the form of ever-higher prices for wines of Bordeaux's more familiar regions. No wonder France's most respected wine journal, *La Revue du Vin de France*, remarked in June, 1999, that "the uniformly high quality of the Côtes-de-Bourg is exemplary."

Chateau Haut-Giraud, situated on high above the Gironde midway between the towns of Bourg and Blaye is bottling wine of real richness and personality. Yet even their superior cuvée, "Pêche du Roy" aged in small barrels, is inexpensive. What are you waiting for?!

Côtes de Bourg



### Château Haut-Giraud

Varieties: *Merlot (70%), Cabernet Franc & Sauvignon (30%)*

Acreeage: *35 hectare (around 77 acres)*

Soil: *Merlot planted on chalk-clay soil and the Cabernets on a mixture of gravel and clay.*

Vinitication: *2-3 weeks maceration. Stainless steel fermenters followed by maturation in barrels, approximately one-third new.*