

Domain**Ch. Gazin**

The vineyards of Pomerol gradually developed between the 12th century and the French Revolution under the aegis of the knights of Saint-Jean of Jerusalem, Rhodes and Malta. Château Gazin, which was a hamlet in the 18th century, is probably located on the site of the “Hospital of Pomeyrols”, built by the knights to receive pilgrims on the Santiago de Compostela route. This was the inspiration for the name of the property’s second wine “l’Hospitalet de Gazin”.

Vinification

The harvests are carried out by hand (first sorting in the vineyard), as each plot reaches perfect ripeness. Alcoholic fermentation takes place in small concrete vats, separated by grape variety and plot, the juice and skins are then left to macerate for two to three weeks. The free-run wine is then drawn off and kept separate from the wine obtained by pressing the residue (“marc”). The second fermentation, or malolactic fermentation, is then carried out. The wines are then transferred to oak barrels (50% new barrels). They mature for 18 months. 2018 marked the 100th vintage for the Gazin family in Pomerol.

Taste

This wine is incredibly fresh, with a long aftertaste thanks to its smooth texture and aromatic complexity. For now, subtle aromas of red and black fruit (morello and blackcurrant) and flower fragrances characterize it. After ageing for several years, classical Pomerol notes shall come to the fore subtly: truffle, undergrowth, game. At the same time, very silky tannins perfectly balance the alcohol level which does not dominate the discreet and well-integrated oaky overtones.

Food pairing

Meat - red, grilled | Game

General information

Type: Red wine

Grape varieties: Merlot (93%), Cabernet Franc (7%)

Viticulture: Traditional

Storage (years): > 10

Serving temperature: 17-18°C

Taste profile: Smooth juicy

