Maison Ginestet 58 Guineas Claret, AOP Bordeaux 2023

FGI0452023

Maison Ginestet

— Bordeaux, France

Good value house claret with nice typicity.

Production

'58 Guineas' was the reported price Sir Robert Walpole (First Lord of the Treasury) paid in 1713, to smuggle twenty hogsheads of claret into Britain, where it was highly prized by London's fashionable wealthy elite. Made from grapes grown on clay/limestone hillsides, vinified traditionally in temperature controlled stainless tanks at between 28 and 30 degrees respectively for about 15 days with a 7 day maceration, resulting in youthful colour and intensity. The wine is unoaked.

Tasting note

Unmistakably claret on the nose; rich, dark damson fruit backed by good depth on the palate. Classic Bordeaux with a cedarwood element, dark fruit and balancing acidity which make it excellent with a good lunch.

Food Match

Great with BBQ meats or bangers and mash – a great all-rounder.

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Appellation:
AOP Bordeaux

Winemaker:
Guillaume Henimann

Grape Varieties:
Cabernet Sauvignon 35%, Merlot 35%, Cabernet Franc 30%

Suitable for:
Vegan

Bottle Barcode:
3251091003372