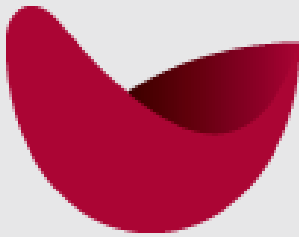


# 58 Guineas Claret, Bordeaux



**Producer:** 58 Guineas  
**Winemaker:** Guillaume Henimann  
**Country of Origin:** France  
**Region of Origin:** Bordeaux  
**Grapes:** Merlot 33%, Cabernet Sauvignon 33%, Cabernet Franc 33%  
**ABV:** 12.5%  
**Case Size:** 6x75cl  
**Vintage:** 2014  
**Suitable For:** Vegetarians and Vegans  
**Closure Type:** Screw Cap



## The One-Liner

Fresh youthful claret with good typicity.

## Tasting Note

On the nose, fresh and forward, lively red fruit backed by good depth - true claret typicity, youthful but unmistakable. On the palate, round medium-bodied, perfectly balanced flavours of youthful red fruit with claret backbone, easily enjoyable on its own or with food.

### In The Vineyard

From grapes grown on clay/limestone hillsides.

### In The Winery

Grapes are 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.

### Awards & Press

2010 Vintage: Sommelier Wine Awards 2012 - Gold & By the Glass

2010 Vintage: Decanter World Wine Awards 2012 - Bronze

2010 Vintage: "A breath of fresh air to find cheery Bordeaux at this price. 'While Kofler Kompanie's Nigel Lister liked the 'red crunchy fruit and well managed tannin', Fionnuala Synnott, Pollen Street Social said, 'Soft, supple and fresh.' Hakkasan's Christine Parkinson said 'Earthy, quite fruity, juicy, light and grippy. Amazing value.' In fact, ideal for our Perfect Pub Pair in the By the Glass section." Sommelier Wine Awards 2012

2010 Vintage: "Evolving, dense, spicy nose. Ripe fruit and graphite with integrated alcohol." Decanter magazine, October 2012

### Food Recommendations

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