



GALIUS

« Saint-Émilion Grand Cru »

ORIGIN

Bordeaux, France

APPELLATION

AOC Saint-Emilion
Grand Cru

VINEYARD

11 hectares of clay and
clay limestone soils
with vines aged 50
years old on
average.
Yield 49 hl/ha

BLEND

85% Merlot
15% Cabernet Franc

FARMING

Sustainably farmed

WINEMAKING

Fermented entirely in
stainless-steel tanks
Maceration for one-
week

AGING

Aged for 15-months in
50% new French oak-
barrels

Galius comes from 11-hectares of Merlot, Cabernet Franc and Cabernet Sauvignon vines that thrive in the clay-limestone soils of AOC Saint-Emilion Grand Cru. The layers of limestone bring a richness, texture and minerality to the final wine. The vines are harvested by plots and varietal selections. The high Merlot content of the wine makes it approachable early, offering vivid fruit aromas and luscious silky tannins. 15% Cabernet Franc adds a touch of softness and a fragrant light sweetness.

On the revered clay-limestone slopes of Saint-Emilion, Roman soldiers, who having received parcels of land as war bounty, exchanged their swords and spears for pickaxes and sickles. Galius was among the first Roman soldiers to settle in the region. Named after him, this gorgeous wine shows a silky smoothness with lovely ripe tannins, charming and elegant with a wonderfully long finish.

ACCOLADES

2016 Decanter Magazine - 97 Points

2016 International Wine Report – 91 Points

2016 Beverage Tasting Institute – 89 Points

