

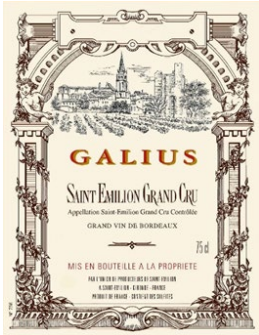


*Serge Doré Selections*

MERCHANT OF SIGNATURE WINES

# GALIUS - 2020

## SAINT ÉMILION GRAND CRU



### ORIGIN

BORDEAUX

### APPELLATION

SAINT-ÉMILION GRAND CRU

### VARIETALS

85% MERLOT

15% CABERNET FRANC

### VINEYARD

11 HECTARES

VINES: +/-50 YRS. OLD ON

AVERAGE

### SOILS

CLAY-LIMESTONE SOILS

### FARMING

SUSTAINABLY FARMED

### WINEMAKING

FERMENTED ENTIRELY IN STAINLESS-STEEL TANKS

MACERATION FOR ONE-WEEK

AGED FOR 15-MONTHS IN 50% NEW

FRENCH OAK-BARRELS

### TECHNICAL INFO.

13.5% ALC. |

### ESTATE

Union de Producteurs de Saint-Emilion, Galius comes from the leading producers of unique, cultivated and vinified mastery of wine makers in the region. 145 families of winegrowers are pioneers in environmental practices. Galius comes from a rigorous selection of the best plots of the Union de Producteurs de Saint-Emilion and is recognized as their flagship product for its quality, consistency and character.

The influence of Gallo-Roman culture in the southwest of France was mainly due to the presence of the Roman soldiers who, received a parcel of land as war bounty in exchange for their swords and spears for pickaxes and sickles. The name of the centurion Galius, under Julius Caesar, is amongst one of these first farmers who, as he dug into the Saint-Emilion chalky limestone plateau and planted the first vines in that area. The wine "Galius" pays tribute to this history.

### TERROIR

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.

### ABOUT THE WINE MAKING & PROFILE

The wine is put into gravity vatting in thermo-regulated stainless-steel vats for 25-30 days. Pre-fermentation maceration and Malolactic fermentation in vats and then aged for 12 to 14 months in French oak barrels (50% new).

Galius is a gorgeous wine with a silky smoothness and lovely ripe tannins. The blackberry, black cherry, brioche, plum, spice, earth notes are all wrapped elegantly with a wonderfully long finish. Galius 2020 is beautifully balanced to the silky end. Enjoy with grilled meats, roasts, stews, etc.

### FOOD PAIRING

Pairs well with grilled meats, roasts, stews.

### REVIEWS

2020 – James Suckling – 92 POINTS

2020 – WINE ENTHUSIAST – 92 POINTS

2018 Wine Enthusiast - 90 Points

2016 Decanter Magazine - 97 Points

2016 International Wine Report – 91 Points

### DISTINCTIONS

Platinum Medal, 2018 Decanter World Wine Awards

Gold Medal, 2018 Challenge International du Vin – Bourg

Silver Medal, 2018 Concours des Vins d'Aquitaine – Bordeaux