



MEDEVILLE SÉLECTION

Château Godeau Ducarpe



Located on Saint Emilion's limestone plateau, Château Godeau Ducarpe came about through the acquisition of several parcels of vines in typical wine-growing areas of Saint-Emilion. Benefiting since 2015 from their own vinification cellar inside a small 18th century tenant growers house, these two hectares of vines, growing in a terroir of ancient sands, are carefully tended to produce a Florisoone family creation: a wine in the mould of the great Saint-Emilion archetypes. With the help of the team at the estate and with Stéphane Derenoncourt as the consultant winemaker, this young winemaking generation is today breathing new energy into its vineyard through careful precision work, painstaking effort and constant high standards allied to a dash of audacity.



Appellation

Saint-Emilion Grand Cru



Grape varieties

70% Merlot
30% Cabernet Franc



Soil - Age of the Vineyard

Limestone plateau with a sandy clay texture
22 years old - 5 Hectares



Vinification

Winemaking: alcoholic fermentation in small volume thermo-regulated tanks
Ageing: 100% in barrels: 30% new and 30% in first fill and second fill barrels



Tasting notes

A good general appearance. The colour is dark and clear, aromas of stone fruit and tangy fruit come largely to the fore on the nose. Tender on the palate and quite lean, medium-bodied with some energy, followed by a slightly quinine finish.



Suggested dishes

It can be paired with roast beef with béarnaise sauce, a shallot flank, strong cheeses