



CHATEAU FRANC-BAUDRON

The Guimberteau family has owned the **Château Franc-Baudron estate since 1923**. This is a vineyard on a human scale where each generation has left its **footprint on the family heritage**.

Since 2010, the new generation of Château Franc-Baudron has embarked on an environmental approach by **converting the entire vineyard to organic farming**. This is a production method that meets the living and the natural cycles of the plant but also the organic activity in the soil and biodiversity. To achieve these objectives, the farmer must meet specifications and regulations that exclude particular chemical synthetic fertilizers and synthetic pesticides use, and genetically modified organisms (GMOs). The vineyard hosts bee-hives, uses plants for treatments (horsetail, nettle and ferns) and seeds flowers to encourage biodiversity of wildlife in the vines.

COUNTRY	France
REGION	Bordeaux
APPELLATION(S)	Montagne-Saint-Émilion
PRODUCER	Chateau Franc-Baudron
FOUNDED	1923
ANNUAL PRODUCTION	2,300 Cases
FARMING	Biological Farming
WEBSITE	http://www.chateau-franc-baudron.com/

We have **begun using new winemaking techniques** by using minimal inputs to express at its best the nature of the grapes and of the type of soil. Most of our plots of Montagne Saint-Emilion are located on clay-limestone plateau, but we also have deep clay soils and some with siliceous-gravelly-clay. On Bordeaux, our soils are siliceous-clay with iron dross scoria. **The wines express themselves differently on each type of soil**. In the research of the expression of terroir, we harvest by soil type, not by grape variety.

The wine is aged during one year in oak barrels. We work with different barrels makers and different types of oak (French and American), with a preference for French oak. **We match our barrels with soil types, in order to have the perfect match for the wine evolution**. We keep also old barrels, even if the wood taste is not given to the wine, there is a natural micro-oxygenation. In this way, when we blend all the barrels together, new and old, the wood taste is melted and more discreet. **The wood must not hide the wine flavors; it has to dress the wine with structure and aromas**.

We consider wine to be a living beverage. We seek to reproduce a **consistent quality every year while preserving the typical characteristics of the vintage**, it means that we are not looking for over ripeness but for the perfect maturity of grapes. In the words of Nelson Guimberteau to his customers in 1960: **"A wine is a child of the vine. Its personality and maturity reflect the place and year of its birth."**



WINERY DETAILS

Vineyard: 32ha AOC Montagne-Saint-Emilion

Density: 6000 foot/ha

Montagne Soils:

- *Baudron: Deep Clay, some plots with blue clay
- *Mirande / La Vallée : Chalky-clay
- *Font Murée: siliceous and gravelly

Bordeaux Soils: siliceous-clay with iron dross scoria

Average age of plants: 40 years

Red Grape Varieties: 80% Merlot - 10% Cabernet Franc - 10% Cabernet Sauvignon

Vinification: Stainless steel vats with thermo-regulation. Long maceration (around 1 month)

Ageing: AOC Montagne-Saint-Emilion: in barrels during 1 year

The Team:

Vincent Guimberteau: vineyard and machines

Michel Guimberteau: brings his experience

Sophie Foray-Guimberteau: Trade

Charles Foray: cultural management and vinification

