



CHÂTEAU GUILHEM “POT DE VIN” ROSÉ



VINTAGE	2023
COUNTRY	France
REGION	Languedoc
APPELLATION	Pays d'Oc
WINE TYPE	Rosé Wine
VARIETIES	100% Syrah
ORGANIC	Certified Organic (NOP Certified)
VINEYARD	Situated in the Malepère region which has influences from both the Mediterranean and Atlantic. Vines average about 20 years old.
SOIL	Clay and Limestone
VITICULTURE	Organic Farming. No pesticides used and all grapes are hand harvested.
VINIFICATION	Grapes are completely destemmed and direct pressed. Saignée
AGING	Fermented and aged in stainless steel
PRODUCTION	25,000 bottles
ABV%	13%
BOTTLE UPC	636824791376



Situated in Malepère, the most westerly region of the Languedoc, Château Guilhem was built in 1791. Then the property of the Marquis de Auberjon, it was bought by the Guilhem family in 1878. Bertrand is the fifth generation of his family to run the estate.

The thirty-five hectares of vineyards are planted mainly to Bordeaux varieties— Cabernets Sauvignon and Franc, Merlot, and Sauvignon Blanc— with some Chardonnay. There are some plantings of Grenache and Cinsault as well, that are used entirely for the rosé. Despite the vineyards’ proximity to the Mediterranean, the climate here

actually sees quite a bit of influence from the Atlantic; in addition, the soil here is atypical of the rest of the region, with a high proportion of calcareous sandstones. These stones help the soils to retain moisture over the winter so that the vines can flourish in the summer. The grapes are grown organically, with some biodynamic parcels as well, out of respect for both the vines and for the people who work them.

The cellar was built in the late nineteenth century; old casks and concrete tanks stand next to modern stainless steel vats. Bertrand pulls both from older traditions and modern ideas in order to produce fresh, aromatic wines.