

## CHÂTEAU LAMOTHE-GUIGNARD

CLASSIFIED AS A SECOND GROWTH IN 1855

## SAUTERNES

The LAMOTHE estate occupies one of the highest points within the boundaries of Sauternes. Known under the name Lamothe d'Assault in 1814, it looks out over the Ciron valley. Its turbulent past has meant that the property has exchanged hands on numerous occasions and was divided up into many parts.

The largest of these was acquired by Philippe and Jacques Guignard in 1981. They have since adopted a very stringent and qualitative approach and, through their unfailing assiduity, have succeeded in earning this growth the reputation and rank it deserves.

The vineyards of Château LAMOTHE-GUIGNARD comprise two parcels, one of which lies on gravelly soil, whilst the other - larger - holding is made up of gentle gravel and clay slopes facing north and northwest.

Château LAMOTHE-GUIGNARD wines are delicate, unctuous, fruity and aromatic. They are so highly individual that they acquire a "style" of their own.

VILLAGE Sauternes.

VINEYARD AREA 32 hectares (79\_acres).

CLASSED GROWTH AREA 18 hectares (44\_acres).

To nectures (11\_deres).

GROWTH SOIL TYPE Château LAMOTHE-GUIGNARD occupies

one of Sauternes' best clay and gravel hilltops,

whose north and northwest-facing slopes

overlook the Ciron valley.

Grape varieties 90% Sémillon, 5% Sauvignon and 5% Muscadelle.

VINIFICATION Traditional, fermentation in oak barrels and vats.

MATURING In oak barrels until the bottling stage.

CLASSED GROWTH AVERAGE ANNUAL PRODUCTION 36,000 bottles.

SECOND WINE L'Ouest de Lamothe-Guignard

FOOD RECOMMENDATIONS Aperitif, foie gras, capon.

FOR TASTING As an aperitif and, especially, at the end of a meal.

Temperature 10-12°C / 50-54°F.

VISITS Monday to Friday 8.00 a.m. to 12 noon and

2 to 6 p.m. By appointment for weekends.

Closed annually during the harvesting period.

Maximum of 25 people per group. English spoken.

OWNERS Philippe and Jacques GUIGNARD.

OPERATORS Philippe and Jacques GUIGNARD.