

Château Godard

Francs Côtes de Bordeaux



ABOUT THE ESTATE

- The Godard family has been tending to their vines for four generations and over a century.
- Current owner Carine Godard and her husband Franck decided in 2002 to begin bottling under their estate name. Previously, they had sold their grapes to the local cooperative.
- The estate achieved organic certification in 2007 and has worked under biodynamic principles since 2016.
- The appellation, Côtes de Bordeaux, was created in 2009. Les Francs, where Ch. Godard is, is on the eastern end of Bordeaux, near Bergerac.
- This responsibly and sustainably produced Bordeaux provides an excellent entry-level offering that still retains its artisanal bona fides.

APPELLATION

Côtes de Bordeaux Francs

GRAPE VARIETY

65% Merlot, 20% Cabernet Sauvignon, 10% Cabernet Franc, 5% Malbec

FARMING

Certified Organic

SOIL

Clay-limestone

VINEYARDS & VITICULTURE

South-southeast exposed plot at an elevation between 107-127 meters, which helps keep freshness. The vineyard rows alternate between plowed grass and wheat or peas. Attention is given to preservation of the biodiversity of the land through the mixed vegetation of fruit trees, woods and meadows.

HARVEST & VINIFICATION

The grapes are hand harvested, destemmed and fermented in stainless steel tanks with native yeast. No sulfur is added during vinification. The wine is then aged half in tank and half in two to five year old barrels for one year.

ALCOHOL BY VOLUME

14.5

PACK SIZE

12x750mL