



**Les Vignerons de Buzet** – Since now almost 10 years, our coop. is gradually moving towards a viticulture that reconciles the best technology, respect for Humans and the environment. Our promise: « *Make good wine at the best price for the customer in the best conditions for those whose living it is with total respect for Humans and Nature* ».

## Château de Gueyze Appellation Buzet Contrôlée

*"Gueyze", like "Baïse", is a Gascon word of Celtic origin and means a small stretch of water. There is a stream nearby full of trout and crayfish and named the Gueyze. How can a place with such a watery name have become an iconic terroir for Buzet wines? This is one of the great mysteries of this marvellous soil that produces the best wine in Gascony.*



**Vintages :** 2015



**Varieties :**  
Merlot, Cabernet Sauvignon, Cabernet Franc.



**Terroir :**  
Gravel, clay-limestone and clay-gravel



**Wine-making :**

The harvests at Gueyze are sorted very meticulously on arrival at the winery and only the ripest and undamaged grapes are put into the vats. Traditional vinification at moderate temperatures (27°C) with gentle pumping over and running off. Macerated for about 20 days. Matured in French oak barrels for 15 months.



**Wine-tasting :**

A very deep colour with purple tints. The black-fruit bouquet is set off nicely by finely toasted, woody hints. On the palate, the attack is very powerful with tannins that are still young, but fine and elegant, giving the wine a lot of volume. Long-lasting flavours. A dense, powerful, racy wine. Ageing potential of 8 to 10 years.



**Ideal drinking temperature:** 17°C



**Serving suggestions :**

It can be enjoyed throughout the entire meal.



*Wine growing that respects both Man and Nature.*



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