



CHÂTEAU GISCOURS 3ème Grand Cru Classé 2022

Art. Nr.: 1284622

Hersteller: Château Giscours, Margaux

Land: Frankreich

Region (Betriebssitz): Bordeaux

Gebiet (Betriebssitz): Margaux

Jahrgang: 2022

Rebsorte: Cabernet Sauvignon, Merlot

Reife: bis 2035

Kategorie: Rotwein

Süße: Trocken

Bewertung:

Robert Parker Wine Advocate: 96

Falstaff: 95

Speiseempfehlung:

Geflügel: Grillen/Braten

Rind: Gebacken

Flaschengröße: 0,75 Liter

Verschluss: Naturkork

Einzelflaschenpreis: € 94.40

Verkostnotiz

JAMES SUCKLING: "This is a big move forward for Giscours. Full-bodied yet agile and fresh with tannins that are precise and integrated, with great beauty and length. Well-structured and vivid. Extremely fine yet defined tannins, and then it opens like a butterfly."

ROBERT PARKER - THE WINE ADVOCATE: "With the 2022 Giscours, this estate takes another step up, delivering a deep and characterful wine redolent of cherries, dark berries, violets, peony and forest floor. Medium to full-bodied, broad shouldered and layered, it's deep and elegantly muscular, with impressive concentration, abundant but refined tannins and a structural authority reminiscent of the great Giscours vintages of the 1970s. Why is it so good? There are many reasons, but one is the high proportion of old vines - almost 60% of the blend deriving from vines that are over 50 years old in a vintage that favored vines with deep, well-established root systems. Another is the increasing precision of harvesting at this address: Giscours's old vines are frequently co-planted with younger replacements that have filled any gaps in the ranks over the years; so, blocks are now picked in two or three passages instead of all at once, with the younger vines picked first." - William Kelley

FALSTAFF: "Tiefdunkles Rubingranat, opaker Kern, violette Reflexe, zarte Randaufhellung. Zart tabakig, feine Kräuterwürze, ein Hauch von Cassis und Herzkirschen, mineralisch, kandierte Veilchen im Hintergrund. Stoffig, elegant, schwarze Kirsche, Brombeeren, integrierte, elegante Tannine, frisch und lange anhaftend, feine Süße im Abgang, zeigt das ganze Potenzial des Terroirs von Giscours." - Peter Moser