



# Château Puy De Guirande Carine NAZELLI

The quality you most appreciate in friends? Sincerity

#### Your motto?

Time will tell

#### The trip you would love to take?

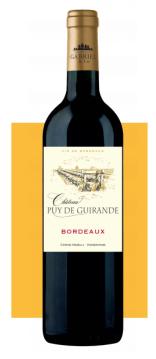
New Zealand with my family, to share what I was lucky enough to discover a few years ago.

## What do you love about wine?

When you open a bottle of wine, you think about the work of the winemaker, who questions and challenges

After completing my secondary studies, I trained in viticulture and oenology, then went on to obtain the National Diploma of Oenologist. Eager to broaden my horizons, I traveled to New Zealand to discover different winemaking techniques and a distinct winegrowing culture. This journey confirmed one clear truth: the place I truly wanted to live was my childhood village, Val-de-Livenne. Upon returning, I divided my time between the harvest season with a wine merchant-producer and working on the family estate. In 2015, I acquired my first vines while continuing to work alongside my parents for nearly ten years. These years taught me a great deal and enriched me with their experience. In 2025, I naturally took over the estate when they retired. My ambition is simple: to continue their work with the same rigor and respect for the terroir, to preserve this family heritage—and, one day, perhaps, to pass it on in turn.





# **Château Puy De Guirande**

### **BORDEAUX**

Village: Val-de-Livenne

**Total winegrowing area:** 17 hectares

Terroir: Soil of sandy gravel - 20-year-old vines - 20-meter-high

Winemaking and ageing: Mechanical harvest at the end of September. Pumping over and delestage during alcoholic fermentation, control of temperatures. Racking after malolactic fermentation followed by aging in concrete vats.

Blend: 70% Merlot, 30% Cabernet Sauvignon

**Tasting comments:** The colour is bright garnet. The pleasing nose offers a delicate combination of fruity and floral notes. On the palate, exceptional full freshness blends with distinctive, mouth-watering tannins evoking licorice.

Food and wine pairings: White meat



