

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

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.



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BORDEAUX

Village: Val-de-Livenne

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: 90% Merlot, 10% Cabernet Sauvignon

Tasting comments: Garnet in colour. The nose is elegant, with delicate floral and fruity aromas. The palate opens with a fresh, lively attack, leading to liquorice-tinged tannins. A harmonious and aromatic wine.

Food and wine pairings: White meat

