

Château Champ d'Eymet

Bordeaux Red, 2015



ABOUT THE WINE

Champ d'Eymet, or "farm of Eymet," has been an agricultural site since the 15th century. Arguably, it only became a good one after the Gomes family bought it in 1962 and began a decades-long renovation. Michel Gomes and his wife, Florence, the second generation on the property, work the vines with the utmost care to achieve a classically styled Bordeaux red meant for pairing with meaty, savory dishes now—but the wine could age a year or two longer.



DID YOU KNOW?

Uncorking a wine and exposing it to oxygen is essentially just accelerating the aging process. Air softens the tannins and lets the flavors and aromas unfold.

ABOUT THE REGION

This wine comes from an area in Bordeaux called Entre-Deux-Mers ("between two seas"), which sits between the Garonne and Dordogne rivers. (The regions on either side are the Left Bank and Right Bank, respectively.) Up until about 10 years ago, Entre-Deux-Mers wines were made for drinking soon after bottling—but no longer. Today, the wines age as well as other Bordeaux reds.



Entre-Deux-Mers, Bordeaux, France

AT A GLANCE

Variety: 50% Merlot, 30% Cabernet Sauvignon, 15% Cabernet Franc, 5% Malbec

Vintage: 2015

Vineyard: Château Champ d'Eymet

Oak: Concrete vats (no oak)

Alcohol: 13.1%

Farming: Certified sustainable

To learn more about this wine, visit blueapron.com/wines/63

TASTING NOTES

Château Champ d'Eymet Bordeaux Red has intermingling fruity and savory flavors, the classic Bordeaux style. The tannins give way to the flavors from sip to sip.

1) Look at the Color



Purple garnet

2) Swirl & Smell



Cherry



Blackberry



Cedar



Cocoa

3) Taste & Savor



TASTING TIP

Take a sip before you begin your meal prep, then taste the wine again after you finish cooking. The tannins will be softer and the fruit flavors fuller.

4) PAIR AND ENJOY!



Plush & Fruity

Match this wine's symbol to a Blue Apron Meal

Classic in style, these reds are equal parts power and finesse. Richer Pinots and Merlot-based Bordeaux reds, with their mix of red- and black-fruit flavors, can hold their own with just about any meat. The most delightful pairing to remember: Pork always loves this kind of Pinot Noir.

More classic pairings:

Beef Bourguignon | Salmon | Mushroom risotto