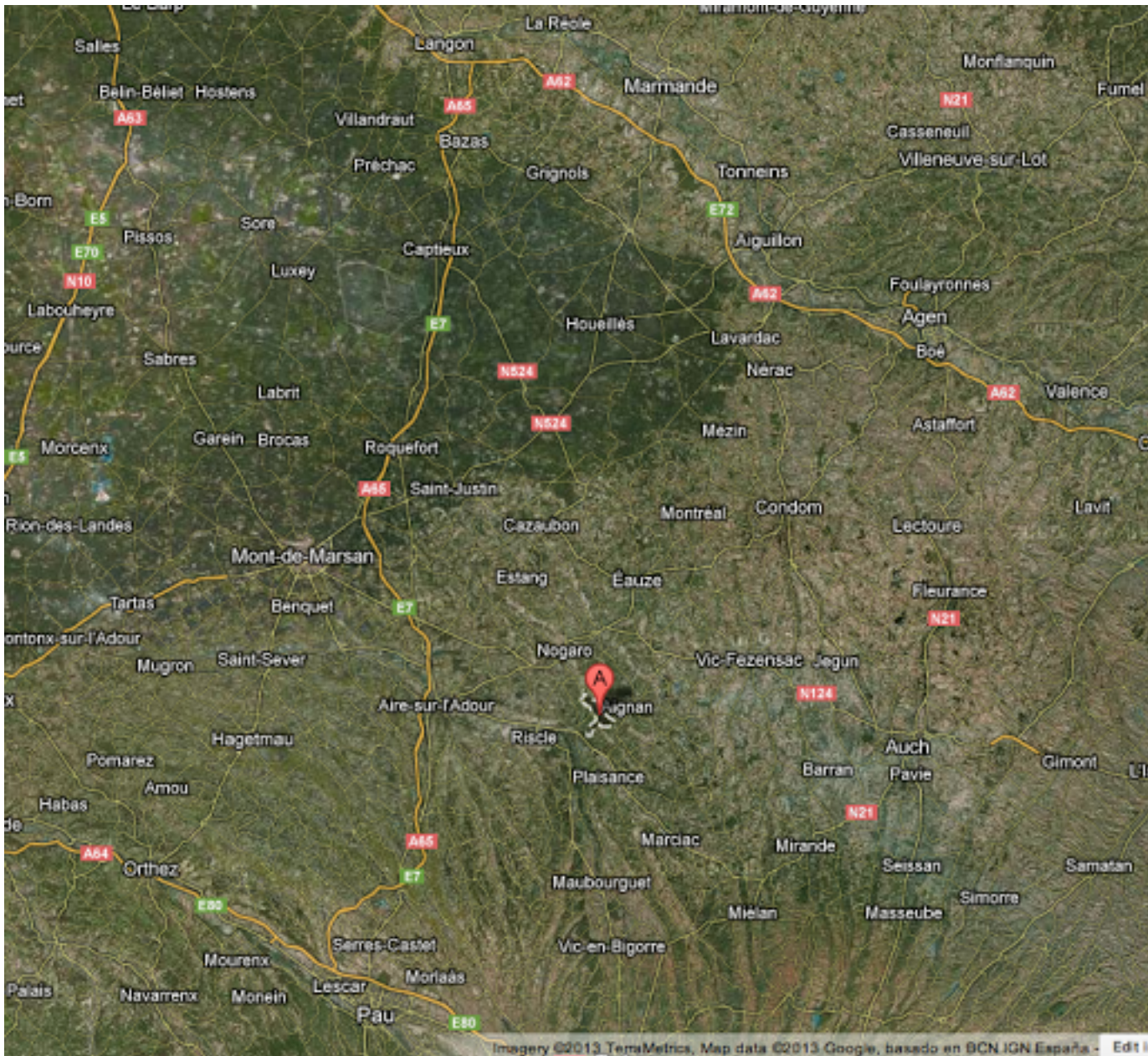


[The Grape Observer](#) [A good sort: Chateau Saint Go 2007](#)

You don't see a lot of Saint Mont VDQS in Australia, which would appear to be an omission of sorts based on this wine. The vineyard is situated in the town of Bouzon-Gellenave, in Armagnac territory in south western France. The wine itself is a blend of mostly tannat (70%), rounded out with pinenc (aka fer), cabernet sauvignon and cabernet franc.



Aromatically, the Chateau Saint-Go 2007 has pronounced notes of blackberries, supplemented by the scent of sweet cloves, dark plum skins and dark cherries, and is generally rather opulent in expression. On the palate, the wine is dry, with medium acid, fine grained tannins and medium to long length. Blackberries abound, and the finish is balanced. I found myself drinking this wine rather effortlessly, enjoying its nuances of length, grip and blackberry flavours. I would suggest that it is fully developed and provides excellent drinking right now. **Good**

Abv: 13.5%

Price: \$32.50

Source: sample

Vendors: Check <http://www.discovervin.com.au/>

Website: <http://www.plaimont.com>

Tasted: 2013