



A BIT OF HISTORY.

Chateau Moulin de Gueyraude, located in Saint-Cibard, is more than just a vineyard – it’s a place of life, heritage, and passion. While its current story began in 2009, its roots go back much further, with the arrival of the Thienpont family.

Our grandparents, George and Monica, moved to Saint-Cibard not only to make wine, but to create a true agricultural ecosystem. With a visionary spirit, George developed a diversified farm that included dairy cattle, kiwi orchards, plum, apple trees, and cereal.

Matthieu, the youngest of the family, grew up in this rich and authentic environment. From an early age, he learned the craft hands-on, supported by the estate’s workers – especially the legendary “Jacquebot,” an iconic figure in his childhood memories. Later, he trained with the Compagnons du Devoir, then gradually took over the livestock, crops, and part of the vineyards.

The turning point came during harvest season, when he met Beatrijs Devlieghere, a native of Flanders, who would become his wife in 1991. Together, they carried on the farm’s work with energy and dedication, staying true to George’s philosophy: a diversified and self-sufficient agriculture.

OUR PHILOSOPHY.

Today, Jean-Baptiste and Louis, two of Matthieu and Beatrijs’ sons, carry on the adventure with a vision that is both respectful of tradition and open to innovation. They have reintroduced drafts horse in the vineyards, with Houblon, a Percheron, and Iris, a Breton.

Meanwhile, they use cow manure to regenerate the soil, raise animals for meat, and harvest wood from their own forests—practices that form a self-sustaining cycle, where each element supports and enriches the others.

The millstone, visual identity of Chateau Moulin de Gueyraude is a reminder of the mixed-used fields. Here, the vines grow in the heart of a vibrant area, where cereals and vineyards bear witness to a deep-rooted heritage. The Gueyraude stream, which flows through the heart of the estate, provides a living connection between terroir and know-how.

A FEW KEY FIGURES.

15 HA OF VINEYARDS	10 HA OF FOREST AND NATURAL HEDGES
30 HA OF CEREALS	70 COWS
75 HA OF PASTURES	2 DRAFT HORSES



[@moulindegueyraude](#)

+33(0)6.48.77.85.29 (JEAN-BAPTISTE)



moulindegueyraude@gmail.com

+33(0)7.64.06.31.28 (LOUIS)



<https://www.moulindegueyraude.fr>

6 rte de Puygueyraud, 33570 Saint-Cibard



REGION: VIN DE FRANCE (FRANCS - CÔTES DE BORDEAUX)



TYPE: RED



SOIL: CLAY-LIMESTONE



GRAPE VARIETIES: 95% MERLOT & 5% MALBEC



WINE MAKING PROCESS: HARVESTED BY HAND - CARBONIC MACERATION IN A STAINLESS-STEEL MILK TANK - WHOLE BERRY ONLY WITHOUT STEMS - MANUAL PUNCH-DOWN - AGE ON FINE LEES - LOW SO₂ CONTENT - UNFILTERED WINE



TASTING NOTES:

PURPLE-RED

INTENSE NOSE WITH AROMAS OF SMALL RED FRUIT, SPRING FLOWERS AND A SLIGHTLY SPICY, BUTTERY NOTE. EASY ON THE PALATE, WITH ACIDITY, A SALINE CHARACTER AND DISCREET TANNINS ON THE FINISH.



FOOD PAIRINGS:

DUCK BREAST WITH HONEY, BAVETTE WITH SHALLOTS.

PARMA HAM, COPPA, DRY SAUSAGE.

SOFT CHEESES (BRIE, CAMEMBERT), FRESH GOAT'S CHEESES.



13,5% VOL

(BOTTLED IN MARCH 2025)

DESIGNED IN WATERCOLOUR, THE LABEL IS INSPIRED FROM OUR VERY FIRST ATTEMPT AND INVITES US TO SHARE. LA POPOTE IS A WINE MADE BY FRIENDS, THE FRUIT OF A SIMPLE WISH: MAKE WINE THE WAY YOU COOK A GOOD MEAL. EVERYONE PUTS THEIR OWN SPIN ON IT, ADDS THEIR OWN PERSONAL TOUCH.

CREATED FOR THOSE SPECIAL MOMENTS WHEN IT'S ALL ABOUT SIMPLICITY.

la
popote

