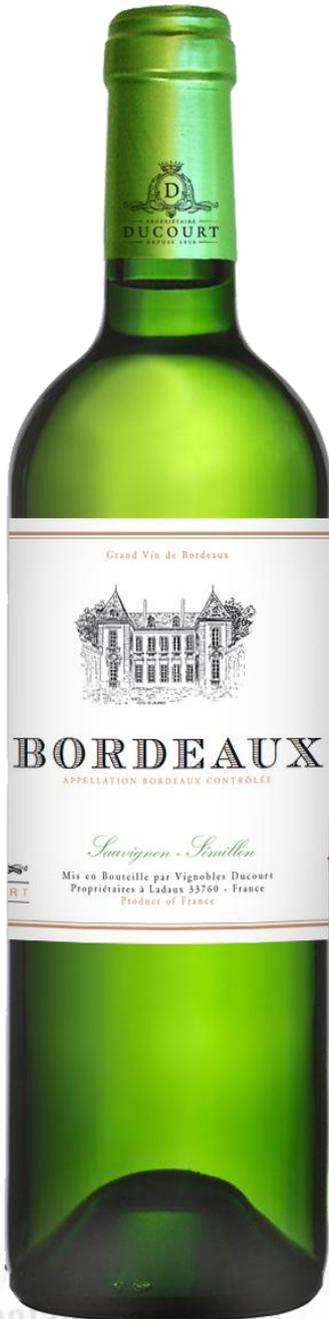




BORDEAUX

BORDEAUX BLANC



Our Bordeaux range reflects our company's values, and focuses on accessibility and quality. Produced from a selection of our youngest vines, the wines receive the same care as the rest of our production. Ambassadors for the Bordeaux appellation, these wines will surprise you with their pleasant, easy-drinking character and do not need to be aged.

VINEYARD

Region : Bordeaux, Entre-Deux-Mers, France

Soil type : Clay-limestone

Grape varieties : Sauvignon Blanc, Semillon

Vineyard management : Guyot pruning, de-budding, thinning out leaves, green harvest, sustainable agriculture

Vineyard manager : Philippe Ducourt

THE WINE

Harvest : Machine harvesting in the cool, early morning

Maceration : Skin-contact maceration for several hours, depending on ripeness? and pressing

Fermentation : Beginning of the cold alcoholic fermentation (12°C) then an increase in temperature to finish the fermentation at 20°C

Ageing : Ageing on lees in thermo-regulated stainless steel vats

Annual production : 48 000 bottles

Oenologist : Jérémy Ducourt

TASTING NOTES

Colour : Bright pale yellow

Nose : White flowers, boxwood and citrus aromas

Mouth : A firm attack, followed by richness and roundness with good aromatic intensity

Food pairings : Aperitif, fish, seafood