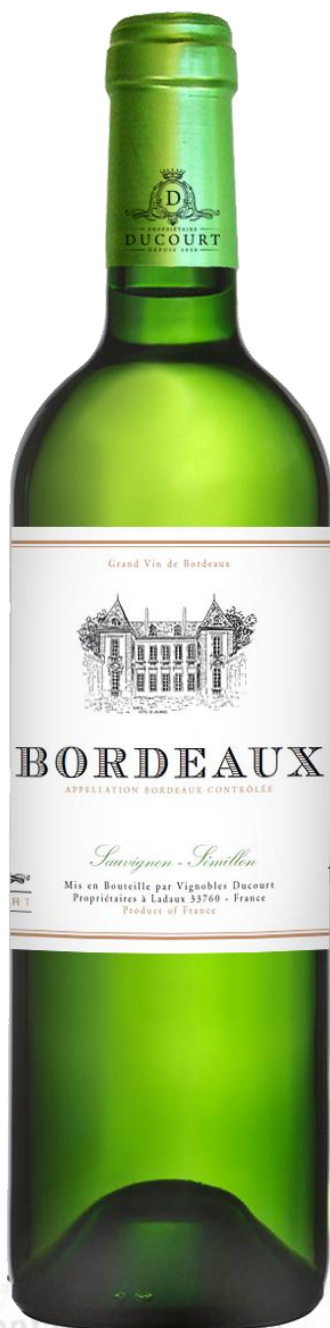




# BORDEAUX

## 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