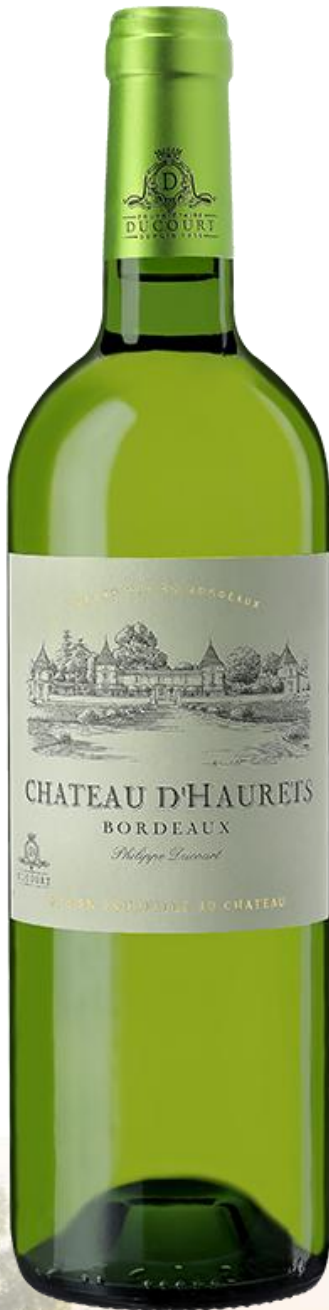




CHATEAU D'HAURETS

BORDEAUX WHITE



This building, once a modest farm, was converted into a chartreuse in the 18th Century when it was acquired by a notable Swede. In 1983, this château is bought by our grandparents, Henri and Simone, and becomes their home. It's the place where our family and friends gather together for all occasions. The château breathes joy and good living, just like the wines that are produced here.

VINEYARD

Region : Bordeaux, Entre-Deux-Mers, France

Surface area : 14,8 hectares

Soil type : Clay-limestone

Grape varieties : Sauvignon Blanc, Muscadelle, 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

Average annual production : 108 000 bottles

Oenologist : Jérémy Ducourt

TASTING NOTES

Colour : Pale yellow with greenish tints

Nose : A delicate balance of white flowers and fresh fruit

Mouth : Very elegant, with length and a fine balance of softness and freshness

Food pairings : Aperitif, fish, seafood