

Château Briot

AOC BORDEAUX

Imagine a communal pathway, small woodlands, a lake dotted with the odd fisherman, and of course, vine upon vine planted on the gentle slopes of this idyllic, rural landscape. Welcome to Château Briot, a peaceful haven in the heart of Entre-Deux-Mers, lovingly tended by our family since 1980.



GRAPE VARIETY

Sauvignon Blanc

TERROIR

11.20 Ha
Loamy-Clay

VITICULTURE

Sustainable agriculture, HVE3 certification.
Grassing of the rows and soil preparation.

WINEMAKING

Skin maceration. Fermentation in thermo-regulated vats, then ageing on lees in stainless steel vats.

TASTING NOTES

Pale yellow dress with green highlights.
Notes of citrus and peach. Fresh and refreshing on the palate with fruity notes.

FOOD AND WINE PAIRINGS

Appetizers, fish, seafood.

TASTING TIPS

Serve between 10°C and 12°C.
Ideally within 5 years.



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