

WHITE ACACIA

DESIGNATION OF ORIGIN BORDEAUX WHITE
VINTAGE 2023

GRAPE VARIETIES

60% Muscadelle

20% Semillon

10% Sauvignon Blanc

5% Sauvignon Gris

5% Colombard

VINES

The wine is produced from old vines. Hand picked.

SOILS

A blend from clayey-gravelly and clayey-siliceous soils.

VINIFICATION

The wine is made with healthy grapes and fermented by wild yeasts only. Pellicular cold maceration before pressing. Ageing and fermentation take place in acacia and French oak casks with 1/3 new casks. Fermentation, ageing and batonnage (stirring) on fine lees in vats for a total duration of 12 months.

TASTING

The fermentation and ageing in casks bring roundness, amplitude and balance to the wine whilst preserving the fruity aromas and the characteristics of the terroir. The finish is long and complex. It is ready to taste now but has good potential for laying down.

FOOD - WINE PAIRINGS

This wine goes beautifully with cooked dishes, white meats that have been grilled or prepared in a sauce, terrines or hard cheeses. It is also excellent for your aperitifs.

