

CLASSIC WHITE

DESIGNATION OF ORIGIN BORDEAUX WHITE
VINTAGE 2025

GRAPE VARIETIES

35% Sauvignon Blanc
30% Muscadelle
20% Sémillon
10% Colombard
5% Sauvignon Gris

VINES

From 10 to 20 year old vines

SOILS

A blend from alluvial clayey-limestone (Colombrad), clayey-gravelly and clayey-siliceous soils.

VINIFICATION

The wine is made with healthy grapes harvested at maturity with pellicular cold maceration before pressing. Wild yeasts and low SO₂. Ageing takes place on fine lees in vats for 4 months.

TASTING

A complex, beautifully structured wine with a nice balance between fruit and acidity.

Pleasant to taste now but after 8 to 12 months following bottling and the continued blending of all the elements, the wine develops in elegance and finesse.

FOOD - WINE PAIRINGS

This wine will accompany your cold dishes, cooked or cold fish dishes, cream cheese or goat's cheese and your aperitifs.

