



TECHNICAL SHEET

Département 33

Bordeaux Blanc, 2020

Variety/Varieties

2/3 Sauvignon Blanc,
1/3 Old Vine Sémillon

Vineyard Sites

La Sauve Village,
Entre-Deux-Mers

Grape Growers

Château de Fontenille

Climate

Maritime

Alcohol

13%

Soil

Sand & Gravel, Marl

Residual Sugar

1.9g/l

Vine Management

Single Guyot

pH

3.58

Serving Temp

7-10°C

Total Acidity

3.7 g/l

Cellaring Potential

6 years

Wine Making

Machine harvested grapes in the early morning to preserve freshness. Skin contact for 5 hours at 14 °C under CO₂. Matured for 8 months in one year old French Bordeaux Barriques with no battônage.

Palate

Aromas on the nose follow through onto a wonderfully textured palate, with refreshing acidity and a driven mineral finish.

Aroma/Bouquet

Aromatic notes of lime with hints of freshly cut grass and honeysuckle.

Colour/Appearance

Pale Lemon

Food Pairing

The lifted fruit paired with the linear minerality in this wine makes it very versatile. It works particularly well with shellfish and firm textured fish like Monkfish and Gurnard.