



CHATEAU TERRE BLANCHE

Bordeaux Blanc

Since 1929

<i>Appellation</i>	AOC Bordeaux Blanc
<i>Vineyard</i>	Entre-Deux-Mers
<i>Composition</i>	60% Sauvignon, 40% Sémillon
<i>Alcohol</i>	12%
<i>Cooperage</i>	stainless tank
<i>Vine age</i>	30 years old
<i>Type</i>	Dry white
<i>Aging potential</i>	Immediate consumption

Vinification

The grapes are harvested at optimum ripeness. When pressed, the juice is maintained at low temperature allowing the full expression of the grape aromas. The fermentation is started after 5 to 6 days at a temperature between 15 and 17 degrees. This technique allows us to reveal the fresh aromas. As a result there is a period of maturation on lees.

Winemaker's note

Pale yellow brilliant in color with hints of green. The nose has an interesting intensity associated to a beautiful complexity: first we feel the freshness of Sauvignon with notes of boxwood and candied lemon aromas followed by full maturity with Muscadelle tip and aromas of apricot and nutmeg. The palate is full-bodied with a nice balance between acidity and fleshy contributed by the Semillon. The finish has good length with hints of vanilla from the oak in breeding. Wine to drink chilled as an aperitif or to accompany fish or cheese. Perfect for summer.

