



## Château de France Blanc, 2023

AOC Pessac-Léognan, Bordeaux, France

This 40-hectare family property has been advised since 1996 by the ROLLAND laboratory.

Both the red wine and white wine from Château de France share worldwide rewards.

### TERROIR

Deep gravelly soil from the Pyrenees, sometimes on a chalky and clay subsoil.

### IN THE VINEYARD

Double Guyot pruning.  
Handpicked.

### WINEMAKING

7 to 10 days of alcoholic fermentation in barrels.  
Temperature control with fermentation temperature of 20-25 °C max.

### AGEING

News Barrels (30%) and one wine during 10 months.  
Stirring once a week, and at the end every 15 days.

### VARIETALS

Sauvignon 80%, Sémillon 20%

Contains sulphites.

### AGEING POTENTIAL

2 to 3 years

### VISUAL APPEARANCE

Shiny, limpid golden color.

### AT NOSE

Bee wax, honey, peach and apricot aromas.

### ON THE PALATE

Strong palate with good balance in terms of fat and acidity. The spicy aromas reappear with peppery flavors that are rare for a white wine. Intense finish.

### FOOD PAIRINGS

Any grilled fish and dry goat cheese.

