



Château Coquillas Blanc, 2023

AOC Pessac-Léognan, Bordeaux, France

Family property of 40 hectares in Pessac-Léognan.

An estate that has an original terroir with a plot named "Coquillat" which is full of fossils dating back 19 million years!

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.
Fermentation temperature: 20-25 °C max.

AGEING

Barrels of 2 and 3 wines during 8 to 9 months.
Stirring once per week, and at the end every 15 days.

VARIETALS

Sauvignon 80%, Sémillon 20%

Contains sulphites.

AT NOSE

Very harmonious nose evoking apricot jam, litchi, white fleshed fruit and honey.

ON THE PALATE

Well-structured palate, fat and freshness combine with much elegance. Mineral on the finish.

FOOD PAIRINGS

Food pairing: aperitif with green olive tapenade, pan-fried scallops, grilled fish or cave-aged cheese.

