

Vallon d'Arche Dry white 2024

AOC Bordeaux, Bordeaux, France

Vallon d'Arche is a dry white wine from the Bordeaux AOC, crafted from a blend of Sauvignon and Sémillon grapes. It is meticulously vinified in a century-old family estate nestled in the heart of Entre-Deux-Mers. The characteristic clay-limestone soil, coupled with a meticulous winemaking process, seeks to capture the essence of this terroir while also prioritizing environmental sustainability.

TERROIR

Gravel and clay, with a limestone subsoil.

WINEMAKING

The grapes undergo a cold skin maceration at low temperatures. Fermentation occurs at approximately 16 to 17°C over a period of about ten days, aiming to bring out the fullest spectrum of aromas and delectable flavors.

VARIETALS

Sauvignon 60%, Sémillon 40%

Contains sulphites.

TASTING

Citrus notes, with hints of lime zest, hawthorn, tarragon, and pepper. In the mouth, it is both elegant and robust. Fruity and spicy notes are complemented by a refreshing acidity.

FOOD PAIRINGS

This wine will pair very well with a shrimp salad with mango and coriander, grilled sea bass with tarragon sauce, or asparagus risotto.

