



Château de France Blanc, 2022

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.

