



Château Les Clauzots White 2023

AOC Graves, Bordeaux, France

Located South of the Graves area, near Langon, this property is owned by the same family for more than one century. And the wine shows steadiness.

TERROIR

15 hectares of sandy and clay on the top soils and gravel on the sub soil.
10 hectares of alluvial terraces composed by 15 to 20% of clay.
9 hectares of deep sandy clay soil.

IN THE VINEYARD

Guyot simple pruning.
Mechanical weed killing. Natural grassing. Green harvest.
Leaf stripping.

WINEMAKING

Skin maceration 24 hours to 8°C.
Cold pressing and juice separation.
Settling.
Alcoholic fermentation at 18°C.

AGEING

Stay on lees 6 to 8 months.

VARIETALS

Sauvignon blanc 60%, Sémillon 35%,
Sauvignon gris 5%

Contains sulphites.

TECHNICAL DATA

Production volume: 20.000 bouteilles
Surface area of the vineyard: 34 ha

AGEING POTENTIAL

3 to 5 years

TASTING

This Clauzots Blanc 2022 is in line with the great vintages of Graves wines such as 2010 or 2015. Pure and tasty are the key words of this 2022.

VISUAL APPEARANCE

Bright and brilliant colour, very light shade with very pale yellow shades & green reflections.
Very nice colour, refined.

AT NOSE

The nose offers a remarkable complexity between delicacy, elegance and depth. The intensity of the floral and fruity aromas is melted into sweeter notes of spices and brioche.
Very tasty, this nose gives great prospects for the rest of the tasting!

ON THE PALATE

The intensity and expression of the fruity and floral fragrances offer an incredible minerality to the wine. The mid-palate is perfectly balanced, full of greediness and smoothness. The tasting concludes with a delicate finish with melted notes of white-fleshed fruit.



CLASSIC FOOD AND WINE PAIRINGS

Cheese, White meat

REVIEWS AND AWARDS



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