



# LES CHARTRONS

AOC Bordeaux - White - 2021

#### LOCATION

Bordeaux is the largest vineyard for appellation wines in the whole of France. Situated in the South West near the Atlantic, it is crossed by the rivers Garonne and Dordogne and enjoys a temperate maritime climate. The richness, the quality and the diversity of its wines derive from the particular character of the terroirs, the experience of the winegrowers and the art of blending. Wines of the Bordeaux Sec appellation combine the fruit of the Sauvignon with the roundness of Sémillon in a well-balanced blend. A regional appellation covering the entire vineyard zone of the Gironde department.

#### **PRESENTATION**

The Chartrons was the port for the Bordeaux wine business, situated at the edge of the Garonne. In the 17th and 18th centuries, merchants from northern Europe set up there to export the region's wines internationally. The Chartrons merchants spread the fame of Bordeaux wines throughout the world. Our range Les Chartrons has become the ambassador for the wines of Bordeaux thanks to its authenticity and the strong symbolism it carries.

#### WINEMAKING & AGEING

Mechanical harvesting. Rapid destemming and crushing of the grapes. Skin contact for part of the crop followed by pressing. Cold settling of the must. Alcoholic fermentation at controlled temperature until the sugar is used up, to provide a dry wine, in the presence of yeasts selected according to the required profile. Ageing on fine lees.



**VARIETALS** Sauvignon 100%



## **FOOD PAIRINGS**

Serve at between 10 and 12°C as an aperitif or to accompany fish or soft cheeses.



### **TASTING**

Pale yellow colour with green reflections. Sauvignon on the nose with citrus and floral notes. Lively and aromatic on the palate, slightly sappy (fat). Long finish. Good balance for this elegant wine, dominated by fresh fruit and a mineral note.



LES CHARTRONS®

BORDEAUX

SAUVIGNON BLANC

VIN DE BORDEAUX

2021









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