



LES SECRETS DE BORDEAUX

AOC Bordeaux - White

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.

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 followed by fermentation at controlled temperature in the presence of yeasts selected according to the required profile, until the sugar is used up, to provide a dry wine. Ageing on fine lees and in barrel for half of the blend, for 3 to 4 months.



VARIETALS

Sauvignon 80%, Sémillon 15%, Muscadelle 5%



FOOD PAIRINGS

Goes well with grilled fish or fish with sauce, as well as goat's cheese or soft cheeses.



TASTING

Brilliant with green reflections. Good expression of Sauvignon, the nose has citrus aromas mixed with toasty notes. On the palate, the blend shows good balance between structure and freshness. An elegant wine.









