



Château Les Riganes

AOC Bordeaux - 2025 - **WHITE**

PRESENTATION

Property belonging to Mr Patrick Mau, member of Mesterrieux cellar.

To elaborate this cuvée we have selected the best plots of Sauvignon Blanc & Sémillon.

THE WINE

VARIETALS: Sauvignon blanc 57%, Sémillon 43%

WINEMAKING / AGEING: Traditionals.

TASTING

Light yellow colour with green highlights.

Aromas of white flowers, with a hint of minerality.

Fresh and rich on the palate, with flavours of white-fleshed fruit, citrus and herbs. Minerality balances the rich texture. Lingering finish, with fresh acidity prolonging the fruit and mineral aromas.

SERVING / FOOD PAIRINGS

SERVING: Serve at 10°C.

FOOD PAIRINGS: An ideal Bordeaux white to pair with grilled fish, white meats in sauce, or kosher cheeses.

