

# CHATEAU DE QUANTIN

## Château de Quantin White 2016

AOC Pessac-Léognan, Bordeaux, France



### PRESENTATION

Vines have been grown on Château de Quantin's gravelly rises since the 17th century. These produce delicious, fruity, dry white wines with great aromatic expression. This fresh, crisp Pessac-Léognan can also be enjoyed young.

### THE VINTAGE

#### WEATHER CONDITIONS

2016 was one of the finest vintages in the past 20 years. Winter was exceptionally wet and mild, and it rained a great deal in spring until June. However, the weather changed radically in mid-June, turning warm and quite dry, with cool nights. Ideal conditions for growing excellent wine grapes!

#### HARVEST

09/08/2016

### THE WINE

#### VARIETALS

Sauvignon blanc 100%

#### ALCOHOL CONTENT

13 % vol.

#### TASTING

2016 Château de Quantin is a very attractive pale-yellow colour interspersed with green highlights.

The nose is fresh and reminiscent of a pure Sauvignon Blanc with citrus notes, combining a subtle blend of gunflint, freshly-pressed grapes and menthol.

Starts out rich on the palate with enticing freshness. Featuring tremendous balance this wine has all the hallmarks of this outstanding terroir, which has forged the reputation of the Graves region over the centuries.

#### FOOD PAIRINGS

This delicious and attractive wine is ideal served with seafood blanquette, cod in a cream sauce or tarragon-infused chicken.

#### SERVING

Serve between 9°C and 12°C

#### AGEING POTENTIAL

3 to 5 years



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### THE VINEYARD

#### TERROIR

Deep gravel slopes, clay-limestone at foot of the slopes

#### SURFACE AREA OF THE VINEYARD

27.91 ac

#### AGE OF VINES

23 years old

#### IN THE VINEYARD

Pruning type: Double guyot

Grape Harvest: By hand or mechanical after manual sorting at the vine

### THE CELLAR

#### WINEMAKING

After settling, part in barrels and part in stainless-steel temperature-controlled tanks.

#### AGEING

Part in barrels, remainder in tanks on lees.



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