# CHATEAU DE QUANTIN



# Château de Quantin White 2015

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

2015 was the third warmest year since 1900... Drought conditions, above-average monthly temperatures and sunshine (in the first half of the year), cool nights and hot weather in August accompanying véraison (colour change) were all ideal for the vines!

#### **HARVEST**

03/09/2015

# THE WINE

#### VARIETALS

Sauvignon blanc 100%

#### ALCOHOL CONTENT

 $13\,\%$  vol.

# **TASTING**

Lovely pale yellow colour with attractive green highlights.

This pure Sauvignon Blanc has an immediately appealing bouquet of citrus, gunflint, menthol, and freshly-pressed grapes.

Straightforward, rich, and fresh on the palate. Perfectly balanced with all the characteristics of wines produced in the famous Pessac-Léognan appellation. This delicious wine is a real crowd pleaser.

# **FOOD PAIRINGS**

It goes beautifully with fish, shellfish, pasta with pesto, etc.

# **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.

