Cap Royal, Bordeaux Blanc, 2025

AOC Bordeaux, Bordeaux, France

PRESENTATION

A Wine, a Signature. Cap Royal, Bordeaux Blanc benefits from the expertise of Pierre Montégut, Technical Director of Château Pichon Baron and Château Suduiraut. Over the vintages, Pierre has acquired remarkable mastery of the art of blending. Cap Royal embodies the sharing of the present moment.

TERROIR

The team gathered around Pierre Montégut collaborates with different properties from one vintage to another in search of the best terroirs for producing Sauvignon Blanc in the Bordeaux region, mainly in Entre-deux-Mers. The various lots of Sauvignon Blanc selected by Pierre Montégut are all vinified in temperature-controlled stainless steel tanks to preserve the fruity and fresh character that is sought after for CAP ROYAL. The primary focus is on achieving the purity of Sauvignon Blanc aromas.

WINEMAKING

In stainless steel tanks with temperature control (low temperatures) to preserve varietal aromas.

AGEING

Breeding carried out in stainless steel tanks on fine lees for 4 months to preserve the aromas of Sauvignon Blanc.

VARIETAL

Sauvignon blanc 100%

TASTING

Pale yellow color, shiny. Precise and expressive, the nose exhales the harmonious scents of Sauvignon Blanc: exotic fruits, grapefruit, lychee. On the palate, the wine reveals itself as crystalline, harmonious. The mouth confirms this beautiful aromatic complexity and offers scents of white fruits. The finish stretches out with a beautiful tangy freshness that prolongs the pleasure of this tasting.

REVIEWS AND AWARDS

Bronze
International Wine Challenge 2026 Bronze

Argent
Concours Général Agricole Paris Médaille d'argent

Compagnie Médocaine des Grands Crus
42 Rue Lafaurie de Monbadon, 33000 Bordeaux - France
Tel. 0556955475 - contact@medocaine.com
www.medocaine.com

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

YJQR2E