

--

CHÂTEAU LA GARDE BLANC

88% Sauvignon Blanc, 12% Semillon



Production area: Pèssac-Leognan

Terrain: una ricca diversità di suoli. Affioramenti pietrosi e suoli argillosi calcarei

Harvest: manual

Vinification: Nitrogen-protected crushed grapes. Alcoholic fermentation in oak barrels

Refinement: 8 months in oak barrels (12% of which are new) with lees batonnage (Oxo Line system)

Color: clear and bright appearance

Fragrance: intense aromas of white flowers and citrus blend with a mineral dimension so typical of Sauvignon grown on limestone

Flavor: lively and revealing great balance on the palate. The wine develops a certain richness on the palate, influenced by Sémillon grown on gravel, which harmonizes perfectly with the fresh finish

Alcoholic Grade: 14% vol
