



History/Geography

Owned by the Pion family, the vineyard covers 80 hectares, 72 of which are dedicated to growing vines. Located in a village overlooking the Garonne and the Entre-Deaux-Mers, the clay-limestone and gravelly soils allow the vines to thrive.

Winemaking Techniques

The grapes are mechanically harvested, destemmed and gently pressed using a bladder press. Fermentation occurs at around 16 degrees and the young wine is then allowed to mature on the lees for several months before being held in stainless steel tanks and bottled.

Tasting Note

White flowers and limey citrus on the nose. Juicy green apple and grapefruit on the palate with an attractive minerality on the finish.

Food Pairings

Excellent as an aperitif or to accompany a grilled fish dish.

Producer

Château Chanteloup

Country

France

Regions

Bordeaux

Variety

70% Sauvignon Blanc

10% Sauvignon Gris

20% Sémillon

Typical ABV

12.5 %

Oak

No