

CHÂTEAU DE L'AUBRADE

BORDEAUX WHITE

Its pale yellow color, Its very aromatic nose developing note of citrus fruits, exotic fruits and white flowers confirm the fruity and floral characters of this wine. Its roundness and freshness reveal great elegance and perfect balance.

Technical Informations

Cépages : 60% Sauvignon, 20% Muscadelle, 20% Sémillon

Appellation : Bordeaux

Elaboration: Pickup the grapes early in the morning, cool temperature. Pellicular maceration during 24 h and Pressing. Start of the alcoholic fermentation fermentation at 12 °C then rise in temperatures for an end of fermentation at 20 °C. Aging on fine lees in temperature-controlled stainless steel vats.

Tasting: Color : Pale yellow with green highlights

Nose : White flowers and citrus.

Palate : Balanced with floral accents. Nice finesse on the finish

Tasting tips: To drink 7°-10°C. For appetizer, seafood, shellfish and fish.

