Wijnfiche

Château Crabitey Blanc | Graves
France (GRAVES) — 2023

Domain

Ch. Crabitey

Abandoning the world of finance and Paris, Arnaud de Butler has made his home among the vineyards of Bordeaux. After thorough training in viticulture, he took up the reins of Château Crabitey from his father. The first vintages he produced were revelations, winning one award after another. This Graves takes him up another rung in his well-deserved ascension.

Vinification

Destemming of the grapes, cold maceration and fermentation in stainless steel tanks. Fermentation takes place at temperatures between 25 and 28 °C and lasts approximately 20 days, including skin contact. The wine is aged for 12 months in French oak barrels (one-third of which are new). Bottled unfiltered. Vegan certified.

Taste

The wine displays a golden-yellow colour with greenish hues. A wonderfully mineral wine with lively, crisp acidity. Aromas of citrus, white flowers, mint and ginger. At the same time, it is round and smooth on the palate, embraced by pleasant yet delicate oak notes.

Food pairing

Fish | Asparagus | Oysters - grilled | Crustacea | Salad with warm goat cheese

General information

Type: White wine
Grape varieties: Sauvignon blanc (80%), Sémillon (20%)
Viticulture: Sustainable/HVE
Storage (years): + 3-5
Serving temperature: 8-10 °C
Taste profile: Aromatic fresh



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