



Wijnfiche

Château Magneau blanc – 37,5 cl | Graves France (GRAVES) – 2022

Domain

Ch. Magneau

Located in the town of La Brède in the center of the Graves region where it has been run by the Ardurats family for centuries. The domain is 40ha spread over the mountain ridges of La Brède and St. Morillon. 25ha is planted with white grape varieties. Since 1980, this château has a fully air-conditioned wine cellar of 1000m² equipped with stainless steel vats and two wine presses. In 1996 a new wine cellar was added with wooden casks. An independent organization "Terra Vitis" monitors and guarantees the quality of production with respect for the environment.

Vinification

After harvest, the grapes rest at a low temperature for 3 days to extract the maximum of aromas. After fermentation, the wine matures in stainless steel cuves for 3 months before bottling.

Taste

The white wines of Chateau Magneau are very flowery, fruity and elegant. Their expressive and glorious bouquet evolves without losing intensity. Light lemon-yellow touch with a scent of citrus fruit and grapefruit. Elegant, powerful and expressive on the palate, distinctly juicy, lively and full of freshness in the finale that lingers quite a long time.

Food pairing

Fish - seafood, Charcuterie, Aperitif, Cold dish

General information

Type: White wine

Grape varieties: Sauvignon blanc (45%), Sémillon (40%), Muscadelle (15%)

Storage (years): + 3-5

Serving temperature: 7-10°C

