

Château Magneau blanc - Cuvée Julien | Graves France (GRAVES) – 2023

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.

Taste

Brilliant, golden color with green glints. In the nose, delicious tender wood tones refreshed by the fine aroma of exotic fruits (mango and passion fruit), yellow peach and toasted bread. Soft, greasy, round and creamy in taste. Hugely refined dry white Bordeaux made according to the Terra Vitis method.

Food pairing

Fish - cream sauce | Bouillabaisse | Meat - white

General information

Type: White wine

Viticulture: Sustainable/HVE

Storage (years): "+ 5-7"

Serving temperature: 8-10 °C

Taste profile: Complex with oak

