



Wijnfiche

## **Château Carbonnieux blanc G.C.C. | Pessac Léognan France (BORDEAUX) — 2021**

### **Domain**

#### **Ch. Carbonnieux**

Owned by the Perrin family, this 18th century castle has had a 'chai' since 1990 where white and red wine is made using the most modern methods. The domain, which is located ten kilometers south of Bordeaux, is 90 hectares, of which 47 hectares are red vines and 42 hectares are white vines. The average age of the white vines is 28 years. The red vines are slightly older with an average age of 32 years. The calcareous surface is covered with gravel.

### **Vinification**

Hand picking only. Berry selection while picking and on sorting table. Sauvignon blanc from 09/02/2021 to 09/14/2021 and Semillon from 09/15/2021 to 09/20/2021. Cooling of the harvest. Slow and gentle pneumatic pressing under inert gas - whole or destemmed bunches - Cold clarification. Fermenting and ageing in oak barrels (225 or 400L) and oak vats (30 or 50hL). 25% new oak - 10 months with lees stirring.

### **Taste**

This wine has a beautiful transparent yellow color. The first nose is very pure, the cool month of August perfectly protected the aromatic potential. The full expression of Sauvignon Blanc on clay-limestone soil is present here exhaling notes of grapefruit and lime blossom. After stirring, always necessary for young wines, the nose develops in aromas around lemony citrus fruits. The attack is lively, full of freshness, in the mid-palate the wine evolves with the very interesting fat of the Semillon aged on lees and ends with a fresh and dense finish. This continues in the mouth with a remarkable length. Among the aromas of the mouth we again find the citrus fruits, like a candy, perceived on the nose as well as a delicacy that is both floral and fruity. 2021 is in keeping with the line of very fine white Bordeaux vintages .

### **Food pairing**

Exotic kitchen | Scampi | Poultry | Meat - white

## General information

Type: White wine

Grape varieties: Sauvignon blanc (65%), Sémillon (35%)

Viticulture: Sustainable/HVE

Storage (years): + 5-7

Serving temperature: 12-14°C

Taste profile: Complex with oak

