Wijnfiche

Château Carbonnieux blanc G.C.C. | Pessac Léognan France (BORDEAUX) — 2023

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

The harvest is done manually. The pressing under inert gas proceeds smoothly and slowly. The wine is fermented and aged in French barriques on the one hand and oak barrels on the other for 10 months, of which a quarter is renewed every year. Batonnage is regularly practiced during the 10 months. The bottling is done in October of the year after harvest.

Taste

This wine has a pale yellow-green color that after a few years of evolution takes on a beautiful yellow color. This distinct wine is one of the classics when it comes to quality white wines within Bordeaux. In the nose a mixture of exotic fruit, wood and grapefruit, refreshed by notes of lemon. On the palate a rich, full white wine with a fair amount of wood, vanilla, ripe yellow fruit and floral notes, even a hint of spiciness.

Food pairing

Exotic kitchen | White meat | Foie gras | Scampi | Poultry | Fish - grilled

General information

Type: White wine
Grape varieties: Sauvignon blanc (68%), Sémillon (32%)
Viticulture: Traditional
Storage (years): + 5-7
Serving temperature: 12-14 °C
Taste profile: Complex with oak

