Wijnfiche

Château La Bienveillance * | Bordeaux Blanc Sémillon France (BORDEAUX) — 2021

Domain

Château La Bienveillance

Marine and Florent like to describe themselves as committed winegrowers. Fired up with enthusiasm, their financial means are limited, but their desire to return to the earth is stronger. In 2016, they bought a small estate that stands on a unique terroir and establish Château La Bienveillance, with the aim of managing it using entirely biodynamic methods. To achieve this, they had to set very high standards, be persevering, patient and a little bit zany! It is a genuine approach that respects the environment, nature and its biodiversity.
Certification in Organic Agriculture obtained in 2019 is a step towards Demeter Biodynamics certification, planned in 2020. A return to real values, to good sense! For their first vintage, their efforts are rewarded by two stars in the HACHETTE Guide, “an estate to follow closely”!!!

Vinification

The grapes are pneumatically pressed, followed by a cold maceration of several hours in order to extract as many aromas as possible. Alcoholic fermentation takes place via natural yeasts. The wine then matures in stainless steel tanks for three months and is then bottled after clarification with bentonite and light filtration (no barrels).

Taste

The wine has an attractive yellow colour with green tones. The fresh, fruity nose shows all the aromas of the Sémillon grape (citrus and floral scents). On the palate, it is lively and well-balanced with good intensity, with hints of yellow ripe fruit like peach and apricot. You will appreciate its flavour, its thirst-quenching, crystal-clear freshness and its roundness!

Food pairing

Goat cheese | Oysters | Crustacea

General information

Type: White wine
Grape varieties: Sémillon (100%)
Viticulture: Biodynamic
Storage (years): + 2-3
Serving temperature: 10 °C
Taste profile: Mineral acidic

