

# CHÂTEAU CAMILLE GAUCHERAUD

DEPUIS 1880

## "Blanc Cuvée Prestige" 2021

Located in the town of Laruscade, north of Bordeaux, in the wine region of Blaye-Côtes de Bordeaux, the property benefits from a clay-gravelly-sandy terroir which extends over 40 hectares. The white wines from Château Camille Gaucheraud are made from Sauvignon Blanc for its characterized fruit.

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| <b>Appellation</b>      | Blaye-Côtes de Bordeaux  |
| <b>Color</b>            | White  |
| <b>Alcohol</b>          | 12.5%  |
| <b>Soils</b>            | Gravel-Sand  |
| <b>Age of the Vines</b> | 25 years   |
| <b>Surface Area</b>     | 4 hectares   |
| <b>Grape Varieties</b>  | 100% Sauvignon Blanc   |
| <b>Density</b>          | 4500 vines per hectare   |
| <b>Keep</b>             | 5-7 years  |
| <b>Vine Management</b>  | Disbudding, desuckering in the foot, Simple Guyot pruning, reasoned control, high trellising and leaf stripping.   |
| <b>Wine Making</b>      | Pellicular maceration for 6 - 12 hours to extract as much fruit as possible from the Sauvignon. It is then cold stabilized for 5 days. We then put the wine in new oak barrels for fermentation between 18° - 20° for 15 days. Temperatures are regulated throughout the winemaking process. Aging occurs on fine lees still in barrels for 5 months.          |
| <b>Tasting Notes</b>    | Very pretty pale gold colour, limpid and brilliant. Elegant aromas of lightly toasted dried fruits (almond, hazelnut), then when stirred, notes of boxwood, exotic fruits, pineapple and lychees. The mouth, both lively and fleshy, develops a good volume and a lot of roundness, while keeping a nice balance of acidity with a very long and tasty finish. |
| <b>Serve With</b>       | Ideal with fish in cream sauces, scallops, white meats, cheeses and as an aperitif.  |

