

CHÂTEAU CAMILLE GAUCHERAUD

DEPUIS 1880

"Blanc Moelleux"

2019

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 33 hectares. The white wines from Château Camille Gaucheraud are made from Sauvignon Blanc for its characterized fruit.

Appellation	Bordeaux Supérieur
Color	White
Alcohol	11.5%
Soils	Sand
Age of the Vines	25 years
Surface Area	4 hectares
Grape Varieties	100% Sauvignon Blanc
Density	5000 vines per hectare
Keep	5-8 years

Vine Management Disbudding, desuckering in the foot, reasoned pest management, high trellising, green harvest, leaf stripping.

Wine Making Selection of the fruits with the highest sugar content followed by maceration on the skin for 6 to 12 hours to extract as much fruit as possible from the Sauvignon. Cold stabilization for 5 days and fermentation between 18° and 20° for 10 days. Blocking of cold alcoholic fermentation. Regulation of temperatures throughout the winemaking process.

Tasting Notes Very pretty, quite pale gold colour, limpid and brilliant. The nose develops beautiful aromas of very ripe white and exotic fruits (pear, peach, apricots and pineapple), as well as floral scents of white lilac. The palate is mellow and round, tender to perfection with a pleasant tangy freshness, a very nice balance and a tasty and fruity finish on the pear side.

Serve With To be enjoyed with foie gras, with white meats or strong cheeses, with a dessert, or simply as an aperitif.

