

# CHÂTEAU CAMILLE GAUCHERAUD

DEPUIS 1880

## "Sauvignon"

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

**Appellation** Blaye-Côtes de Bordeaux

**Color** White

**Alcohol** 12.5%

**Soils** Clay-Gravel

**Age of the Vines** 25 years

**Surface Area** 4 hectares

**Grape Varieties** 100% Sauvignon Blanc

**Density** 4500 vines per hectare

**Keep** 3-6 years

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

**Wine Making** Pellicular maceration for 6 to 12 hours to extract as much fruit as possible from the Sauvignon Blanc. Cold stabilization for 5 days and fermentation between 18° - 20° for 15 days. Regulation of temperatures throughout the winemaking process. Aging on fine lees for 6 months in vats.

**Tasting Notes** Very nice presentation, limpid and brilliant, pale white-yellow in colour. The fruity and floral nose expresses aromas of peach, apricot, lychee and pineapple, with scents of rose and jasmine. The mouth, supple, round and fleshy, develops a lot of volume and fat while keeping a pleasant freshness in the finish on fruity flavors.

**Serve With** To be enjoyed with seafood or fish, or simply as an aperitif.

