

CHATEAU DES ANTONINS

APPELLATION A.O.C. BORDEAUX BLANC VINTAGE 2023



History:

This wine owes its name to the Antonin's hospitaller monks who occupied this old abbey for five centuries. Since 2016, Antoine de Roquefeuil is in charge of the estate's wine production, following his father, Geoffroy de Roquefeuil

Wine:

Terroir: sandy loam soil, located on the left bank of the Garonne,

south of the Graves

Grape varieties: 80% sauvignon - 20% semillon

Vineyard management: Reasoned, certified High Environmental Value, level 3*

Aging: in stainless steel vats

Vinification: 12h skin maceration. Pneumatic pressing.

Settling and cold storing, alcoholic fermentation thermo-regulated at 16-18 °C.

Batonnage of the lees for 15 to 30 days.

Bottled: January 2024 **Production:** 40 000 bottles **Alcohol by volume:** 12.5%

Tasting:

Comments: This latest vintage really let the Sauvignon Blanc express itself. A few drops poured into the glass and it is an explosion of aromas to the nose; notes of grapefruit, exotic fruit on a hint of boxwood and mint to refresh. A balanced, ample mouth with a nice length will make this wine the perfect ally of your festive moments.

Temperature: 8/9 degrees
Cellar aging: 1 to 3 years

