



CHÂTEAU GANTONNET

SIMPLEMENT BORDEAUX



Château Gantonnet 2021 Bordeaux White



50% Sauvignon blanc, 25% Sémillon, 25% Muscadelle

VINTAGE 2021: Bud break began at the end of March for an early June flowering. Frost on April 8 caused very uneven damage from one plot to another. A cool spring and summer and overall humidity enhanced the threat of powdery mildew. In August, manual leaf removal on one side allowed to aerate the bunches, avoid the risk of rot and favor optimal sun exposure. The harvest took place from September 14 to 20.

TERROIR: Heavy clay soil and limestone subsoil.

VINIFICATION AND AGEING: Cold maceration for 6 to 12 hours then pressing, followed by three to four days of cold stabulation, which allows the aromas to set before racking. The alcoholic fermentation is done in vats at low temperatures, and we do not do a malolactic fermentation to keep a good level of acidity. 90% of the wine is aged in stainless steel tanks and 10% in new barrels.

TASTING: Pale yellow hue, complex, delicate on the nose, mixing familiar scents of ripe citrus and exotic fruit with toasty, buttery overtones. Generous, fresh, and voluptuous on the palate.

FOOD AND WINE PAIRING: Excellent with fish tartar, sole meunière, veal blanquette or lobster salad with citrus fruits.

ALCOHOL CONTENT: 12,5°

