



CHÂTEAU GANTONNET

SIMPLEMENT BORDEAUX



Château Gantonnet 2023 Bordeaux White



55% Sauvignon blanc, 25% Muscadelle, 20% Sémillon

VINTAGE 2023: The 2023 vintage defied unstable weather conditions, with a season start marked by stormy rains and a high pressure from mildew. These challenges demanded increased vigilance and efforts, but our vineyard showed remarkable resilience. Bud break in mid-April and flowering at the end of May paved the way for veraison in late July, barely affected by the mildew. Harvest began on August 30 for whites and September 12 for reds, thanks to a scorching end of summer that favored optimal maturity. The 2023 vintage promises quality wines, reflecting our commitment and passion for our vineyard.

TERROIR: The terroir of the estate, with its clay plateau and limestone subsoil, gives our wines their uniqueness. The clay retains water, and the limestone ensures optimal drainage, offering balanced and fresh wines.

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: Our wine, with a brilliant golden yellow hue, blends the Sauvignon, Muscadelle, and Sémillon varieties into an aromatic symphony. The bouquet opens with ripe citrus and notes of exotic fruits and peach, elevated by a toasted and buttery accent, velvety in texture. On the palate, it offers an exotic richness that confirms the complexity found in the nose. The texture is smooth and generous, concluding with an elegant saline finish. (tasted on 01/30/2024).

FOOD AND WINE PAIRING: Our wine pairs wonderfully with the finesse of a fish tartare, the delicacy of a sole meunière, the melt-in-your-mouth quality of a veal blanquette, or the freshness of a citrus lobster salad, subtly highlighting the variety and freshness of flavors.

ALCOHOL CONTENT: 14°

