



CHÂTEAU GANTONNET

SIMPLEMENT BORDEAUX



Château Gantonnet 2024 Bordeaux White



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

VINTAGE 2024: The 2024 vintage was affected by excessive rainfall in the spring, which led to flower shatter and mildew on the grape clusters. Despite these challenges, we achieved a healthy harvest with lower alcohol levels than the previous vintage.

The wines are fresh and generous.

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: With a beautiful golden hue, our wine reveals a very fruity nose, marked by aromas of citrus, exotic fruits, and peach, enhanced by subtle toasted notes. On the palate, the freshness brings a lovely balance; the texture is smooth, creamy, and generous, finishing with an elegant and slightly saline touch.

FOOD AND WINE PAIRING: Our wine pairs beautifully with oysters, a sea bream ceviche, a citrus chicken supreme, or, for a vegetarian option, an asparagus risotto.

ALCOHOL CONTENT: 12°

