

CHÂTEAU HAUT-GRELOT



BLAYE COTES DE BORDEAUX – SELECTION BLANC



100% Sauvignon

2 Hectares

Sandy clayey silty soils on the hillside further inland

In the vineyard

45 Hl/Ha

Mechanical harvest and selective sorting

In the cellar

Cold skin soaking during 24 hours to release all the Sauvignon Blanc aromas

Alcoholic fermentation in new French oak barrels

Ageing

6

Months in oak barrels with weekly stirring of the lees to obtain a perfect integration of the oak in the wine

Tasting notes

A complex bouquet of roasted coffee, violet and white peach. This wine shows fresh and fleshy aromas with a nice and long finish. An intense and buttery nose with hints of white flowers

Serving suggestions

Ideal during the aperitif, it will also perfectly go along with Spanish food or deli

To be served between 12 and 14°

EARL JOËL BONNEAU

28 Les Grelauds - 33820 Saint Ciers sur Gironde

Tel. 05 57 32 65 98 Fax. 05 57 32 71 81

jbonneau@wanadoo.fr / www.chateau-haut-grelot.com

Opening hours: Monday to Friday 8.30am to 12.30 and 2pm to 6pm