

# AOC BORDEAUX SAUVIGNON BLANC

“ With this AOC Bordeaux Sauvignon Blanc, Maison Castel demonstrates its attachment to French traditions and savoir-faire via a key appellation. With its intense aromas, this wine is a perfect combination of typicity and modernity.”



Cédric Jenin - Winemaker



Residual sugars 2g/L



## EXCEPTIONAL TERROIR

The Bordeaux appellation area is undeniably one of France's most famous wine-growing regions, and its terroirs enable excellent expression of Sauvignon Blanc's varietal aromas. This is a very well-known grape variety that is used to make fine white wines. With its aromatic and mineral character, it makes elegant, complex wines.



## MAISON CASTEL KNOW-HOW

Maison Castel's winemakers work with a long-term partner in this region and oversee each step of the vinification process. Their expertise in this specific area allows them to carefully choose certain parcels, according to strict specifications: they closely follow the grape ripening process with the desired wine in mind and choose the must accordingly. Vinification is carried out in a specific way, to reveal all the varietal aromas of Sauvignon: cold settling, racking as appropriate, fermentation at controlled temperature. Ageing is done on the lees with stirring to give the wine freshness and length.



Bright pale yellow robe



Seafood, shellfish and fish. The ideal pairing would be scallops in a saffron cream sauce



Intense citrus fruit and exotic fruit aromas



Serve at 12 - 14°C



Complex, with good freshness, exotic fruit notes and a long finish



Can be aged for up to 2 years