



BORDEAUX BLANC 2016



HISTORY

Château Gantonnet dates from the 19th century, situated in Sainte Radegonde, in the heart of Entredeux-Mers appellation. The estate of 83 hectares, (with 70 hectares of red grapes) is overlooking the village where it enjoys excellent exposure to the sun.

REGION

Bordeaux, France

VARIETAL

Sauvignon Blanc 50%, Sémillon 20% and Muscadelle 30%

VINEYARDS

Soil & Subsoil : Heavy clay plateau with limestone subsoil. Planting density: 3000 vines/hectare for the old vines (35-40 years) and 4000 vines/ha for recent plantations. Yield: 42 hl/hectare. Average age of vines: 30 years.

WINEMAKER

François Clauzel

WINEMAKING

Cold maceration with skin contact for 6-12 hours before pressing. Then 3-4 days of clarification to fix aromas before the settling. Alcoholic fermentation takes place in vats (maximum 18°); there is no malolactic fermentation in order to keep good acidity. The white wines are aged 90% in stainless steel to keep vivacity. Some barrels are used to bring more complexity. Wines are bottled in middle of February.

VINTAGE

Bud break began end of march with flowering early June, The harvest took place from September 3rd to the 16th. Qualitative and quantitative vintage. Significant rainfall in Spring, which allowed the vineyard to make reserves for the summer. The high temperatures in August offered very good conditions and maturity for harvest under the sun with healthy grapes.

TASTING NOTES

Pale yellow color. The nose is expressed on floral and mineral notes. The mouth is greedy and creamy. There is a set of white fruits (peach) and exotic fruits (pineapple).

TECHNICAL INFORMATION

pH: 3.41
Residual Sugar: >0.4g/l
Alcohol: 13%
Total Acidity: 3.26 g/l
Case Production: 3,300 cases