## Château Grand Renom Bordeaux Blanc

100% Sauvingon Blanc

## **Tasting Notes:**

An exemplary French Sauvignon Blanc with fresh citrus flavors and excellent minerality. The oak aging brings pleasant nuances of vanilla and wood. The rounded acidity refreshes the palate through the long finish. Serve as an aperitif or paired with grilled seafood. Enjoy in its youth within a few years of the vintage.

## Vineyards:

Région: Name: Size: Training Method: Planting Density: Soil Composition: Elevation: Exposure: Practices:

Winemaking:

Harvest: Fermentation: Mid-September Vinified in stainless steel tanks at a controlled temperature of 16-18°C over 10-12 days. The wine is filtered and fined prior to bottling.

Aging:

Technical Data:

Alcohol: pH: Residual Sugar: Acidity: 6 months in French oak barrels, plus 2 months in bottle

13.5% 4.27 1.2 grams/liter 4.35 grams/liter

Bordeaux, France

10 hectares

Double Guyot

90 meters

Sustainable

South

Clay, limestone

Château Grand Renom

3,000 vinés/hectare



HÂTEA









