

# Château Suau

## AOC Bordeaux Blanc

### Varietals:

85% White Sauvignon, 15% Sémillon

### Tasting Notes:

A delicate nose, notes of white peaches with an exotic hint of pineapple. Very good balance combining freshness, roundness, and fruitiness with a nice length.

### Vineyards:

Region:	Côtes de Bordeaux
Vineyard Size:	66 Hectares
Soil Composition:	Gravel and clay terroir
Exposure:	South/Southeastern
Planting Density:	5,000 vines per hectare
Practice:	ECOCERT, NOP, ISO 14001 (Environmental System Management); Eve Vegan

### Winemaking:

Fermentation: Gentle slow pressing of the grapes. Fermentation in regulated stainless steel tanks at low temperature.

### Ageing:

Duration:	3 months
Ageing Potential:	2-3 years

### Food Pairing:

Oysters, light appetizers, cheese, fish, seasonal salads.

### Technical Data:

Alcohol:	13.3%
Acidity:	3.5 grams/liter
Residual Sugar:	0.6 grams/liter
pH:	3.43

**Production Quantity:** 51,000 bottles



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