



GRAPE VARIETIES

Sauvignon Blanc

APPELLATION

Bordeaux

ALCOHOL CONTENT

12.5% Alc/Vol.

SOIL

Limestone and clay soil with north exposure, deep and fertile.

Château Grand Renom Blanc 2016

Bordeaux

Château Grand-Renom is located at Eynesse. The 6.5 hectares of Sauvignon Blanc benefit from soils that fit white grape varieties: deep and fertile made of clay and limestone with north exposure.

VINIFICATION

Whites are harvested at optimal maturity. The main objective is freshness and aromatic complexity. For this, we macerate on skins for 4 to 6 hours, depending on the quality of harvest and vintage. Juice is then slowly pressed at low pressure to extract only the very best. Tasting is carried out throughout the pressing process and juices are separated according to their quality levels. They are then fermented at 16 degrees to preserve aromatic quality and develop exotic fruit aromas.

AGEING

Wine is matured on lees with regular stirring for more fleshy fullness on the palate. Regular tasting maintains balance between acidity, roundness and bitterness. Wines are then bottled in the spring, protecting them from oxygen.

TASTING NOTES

An intense, complex bouquet, aromas of grapefruit, white flowers and exotic fruit. A lovely long finish with a perfect balance between roundness and acidity. Ideal with seafood, or as an aperitif.

VINTAGE REPORT

Harvest started at the beginning of September

RESOURCES

www.antoinemoueix.com