



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 2015

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

A highly intense bouquet of lemony floral notes, a nicely balanced palate with a silky, fruity attack and a long, lively finish. Ideal with seafood, or as an aperitif.

VINTAGE REPORT

Due to weather conditions, the whites were harvested early (August 30th) to preserve the freshness and full aromatic potential of the grapes. During harvesting, and before pressing, the grapes were left to macerate for optimal extraction of flavour propagators in the juice. The entire harvest was protected from oxygen, then pressed at low pressure to extract only the best, most aromatic juices.

RESOURCES

www.antoinemoueix.com