

Camarsac

Chateau de Camarsac Bordeaux White

France - Bordeaux

Sauvignon Blanc



The History

It is on the outskirts of Bordeaux, in the little village of Camarsac, that the wines of Château de CAMARSAC are made



The Vineyard

In the heart of the Entre-Deux-Mers region, Château de Camarsac's vineyard is excellently situated. The estate was consecutively occupied by the Black Prince, Duguesclin, Lord of Canteloup and the Marquis de Gères. In 1973, the estate was bought by Lucien Lurton who restructured the vineyard and the cellar. His son Thierry Lurton took over the property.



The Wine

Maceration of the grapes before pressing. Then after settling of the juice, control of temperature between 16 to 18° for the Alcoholic fermentation. After racking, wine is aged on fine lees in stainless steel tanks during 3 months. A cold stay in December is necessary before bottling

Density: 3300 feet / ha . Production: 30 000 bottles . Soil: Clayey and gravelly soil. Chalky subsoil . Ageing: 3 years



Tasting Notes

Sauvignon 100%. This wine has a grapefruit, citrus-flower, and peach fragrance, round middle with great balance, and a crisp, clean finish.



Food Pairing

Very refreshing as an appetitive, excellent with oysters, Selfish and fish

