

Elephant on a tightrope™

FRENCH WINES FOR TODAY



Bordeaux Blanc AOC 2006

Our Bordeaux Blanc is from a domain in the heart of Bordeaux which has been in the same family since the 18th century. Made by integrating new technologies with traditional techniques, aged in oak, and bottled at the estate, it is perfect white for light, summer meals.



Region :	Bordeaux
Surface :	10,60 hectares
Soil :	
Grape variety :	90% Sauvignon Blanc, 10% Sémillon
Vintage :	2006
Degree :	Alc. 12.5 % by volume
Pruning :	
Winemaking process :	Traditional with temperature control
Aging :	In oak barrels
Volume :	20 000 bottles

Tasting

Color :	A light pale yellow
Bouquet :	Fresh fruit driven, with aromas of citrus, grapefruit and black currant leaves. Hint of fresh grassiness.
Palate :	A good balance between crisp, mouth watering acidity & fruity, lemony grassy flavours
Food pairing :	Serve as an aperitif, with salads, seafoods, fish or grilled summer vegetables.

Serve at a temperature of 10°C (50°F).

Can be enjoyed young or kept for 2-3 years.



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