

CHÂTEAU DE BRAGUE

Bordeaux - White 2015

Region :	Bordeaux
Appellation :	Bordeaux
Color :	White
Vintage :	2015
Grapes :	Sauvignon (10%) / Sémillon (90%)
Alcoholic degree :	12 %
Bottle size :	75 cl



WINEMAKING

Sustainable viticulture.

Mechanical harvesting.

Use of sorting tables, Temperature-controlled fermentation in stainless steel vats, Destemming.

Ageing in temperature-controlled stainless steel vats, Fining, Light filtering, Traditional corks.



TASTING

APPEARANCE : Yellow colour, light, golden yellow highlights.

NOSE : Fruity, subtle white flowers aromas, subtle peach aromas.

PALATE : Complex, light, round, subtle peach hints, round, slightly mineral, structured body, good intensity, long length.



SERVING

SERVING TEMPERATURE : Between 8° and 12°

AGING : Ageing from 2015 to 2018



FOOD MATCHES : Cold starters, Seafood and shellfish, Fish dishes, White meats, Soft-ripened cheeses

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