

Château Ducasse

Graves White

*Beautiful white-green-tinted wine with very elegant fruity aromas.
To taste fresh at 8-12°C. over seashells.*

LOCATION: On Mazères parish, on the south of Langon.

VINEYARD AREA: 9 hectares

SOIL: Sandy and gravely on the top with clayey-calcareous areas on the slopes

GRAPE VARIETIES: 60 % Semillon, 40 % Sauvignon,

HARVESTING: Hand picking at full ripeness of the grapes

WINEMAKING: Traditional winemaking in thermo regulated stainless steel vats with a 20-day vatting at a low temperature for a maximal conservation of aromas and fruit.

AGEING: In stainless steel vats for 8 months

ANNUAL PRODUCTION: About 36 000 bottles

