

# Château Les Pasquets

## Bordeaux White

*A pale-golden green-hued wine reveals a nose of white fruits and lime fruit.*

*On the palate the wine is pleasant with freshness.*

*On the finish, some notes of minerality show supported by a good length.*

*This wine is perfect for drinking the year after the harvest. .*

*To taste as an aperitive, with a rice salad or shellfish and grilled and smoked fish.*

*To serve between 9 and 11°C*

**TERROIR:** Oceanic climate. The vineyard benefits of hot and sunny summers, mild autumns with rare frosts. The year average temperature is 12.9°C.

**SOIL:** Clayey-calcareous. It is also composed of silt, grey clay and silty sands in the valley.

**GRAPE VARIETALS:** 42% Sauvignon blanc, 42% Sémillon, 16% Muscadelle

**YIELD :** 65 hl/ha

**VINIFICATION:** Once pressed, the grapes go through cold skin maceration, which allows to extract the maximum of aromas. This process takes place in thermo-regulated stainless steel vats and lasts between 9 and 18 hours between 15°C and 18°C. After racking of the must, the alcoholic fermentation takes place on fine lees.

