



Vignobles
CHATELIER
CANTELAUDETTE 33500 ARVEYRES

**Château
Cantelaudette 2016**
CUVÉE TRADITION
AOC Graves de Vayres Blanc



Gencode :
3397253010007



Geographical location :

Between Bordeaux and Libourne, the vines lie on the plateau overlooking the Dordogne. The river and nearby ocean contribute to the mild climate.



Grape variety and soil :

Soil : Silt and clay-sand

Grape varieties : 90 % Sémillon and 10% Sauvignon.



Growing methods :

Rigorous canopy management, sustainable agriculture, respect of the fruit and environment :

- thinning of shoots to prevent overcrowding of the vegetation,
- removal of late-ripening bunches at the start of véraison (when the grapes change colour).



Vinification :

Harvested at optimal ripeness, the bunches are destemmed. The grapes are then sorted on a vibrating table and slowly pressed in low-pressure horizontal presses. The juice is cooled to 4°-5°C to settle and enable the removal of the lees. Fermentation is then started and maintained at 17° to 18°C, in order to obtain a fresh, fruity wine. After vinification and maturing for five weeks on the lees, the wine is bottled.



Our oenologist's tasting notes :

Attractive bright colour. The nose is dominated by acacia blossom, box and a mineral touch lots of freshness on the palate with a rather lively balance - dominated by lemon and a mineral flavour on the palate as a whole, it is balanced and long

A delicious accompaniment for fish (sea bass, pike, whitebait) and white meat.

Serve between 12 and 13°C.

Jean-Michel Chatelier, Owner - Winegrower

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