



Vignobles
CHATELIER
CANTELAUDETTE 33500 ARVEYRES

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



Gencod :
3397253110004



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 variety : 100 % Sémillon.



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. At 1060, the wine is transferred to French oak barrels. It will then be aged on the lees with stirring for several months before bottling in April.



Our oenologist's tasting notes :

Intense and bright colour, dominated by floral aromas of hawthorn blossom and grapefruit on the nose, subtle notes of peach.

A certain impression of sweetness on the attack giving good volume to the wine, an impression of density on the palate, an original flavor of grilled almonds and curry. As a whole, it remains very fresh and dynamic through the presence of a delicate spritzzy sensation.

A good all-rounder, it can be enjoyed as an aperitif with olives stuffed with anchovies, or parmesan cheese puffs, and during the meal with shellfish, fish and white meat, summer salads, Asian dishes and some goat's cheese to finish.

Drink at 8 to 12°C.

Jean-Michel Chatelier, Propriétaire Récoltant

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