CHATEAU DE QUANTIN



Château de Quantin White 2023

AOC Pessac-Léognan, Bordeaux, France

PRESENTATION

Vines have been grown on Château de Quantin's gravelly rises since the 17th century. These produce delicious, fruity, dry white wines with great aromatic expression. This fresh, crisp Pessac-Léognan can also be enjoyed young.

THE VINTAGE

WEATHER CONDITIONS

2023 was marked by a uniform start to vegetation: bud-break dates returned to normal, foliage developed rapidly and the bunches emerged beautifully. Heavy rainfall in the spring tarnished the start of the season somewhat, with mildew appearing in places. There was no hot summer in 2023, but relatively cool nights and warm but not excessively hot days in July and August created ideal ripening conditions for the grapes, which produced remarkable aromatic potential.

HARVEST

25 August - 07 September 2023

THE WINE

VARIETALS

Sauvignon blanc 100%

ALCOHOL CONTENT

12 % vol.

TASTING

Beautiful pale yellow colour, brilliant and perfectly clear.

Clean and remarkably intense, the nose reveals aromas of yellow fruit and delicate floral notes. The whole is enhanced by some light woody notes.

The attack is unctuous. The mid-palate, full of finesse, then gives way to a full, refreshing finish that leaves us with an invigorating sensation. An ideal thirst-quenching wine to enjoy on any occasion!

FOOD PAIRINGS

Salmon roulade, tuna papillotes with onions, seafood paella.

SERVING

Serve between 9°C and 12°C.

AGEING POTENTIAL

3 to 5 years



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THE VINEYARD

TERROIR

Deep gravel slopes, clay-limestone at foot of the slopes.

SURFACE AREA OF THE VINEYARD

27.91 ha

AGE OF VINES

23 years old

IN THE VINEYARD

Pruning type: Double Guyot.

Grape Harvest: Mechanical harvesting.

THE CELLAR

WINEMAKING

After settling, part in barrels and part in stainless-steel temperature-controlled tanks.

AGEING

Part in barrels, remainder in tanks on lees.

