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
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.

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

IN THE VINEYARD
Pruning type: Double Guyot.
Grape Harvest: Mechanical harvesting.

HARVEST
25 August - 07 September 2023

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

AGEING
Part in barrels, remainder in tanks on lees.

VARIETAL
Sauvignon blanc 100%

12 % VOL.

TECHNICAL DATA
Surface area of the vineyard: 27.91 ha
Age of vines: 23 years old

SERVING
Serve between 9°C and 12°C.

AGEING POTENTIAL
3 to 5 years

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.

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