

CHATEAU DE QUANTIN

Château de Quantin White 2024

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

The weather in 2024 was extreme, with heavy rainfall, lack of sunshine and cool temperatures, making the fight against vine diseases particularly difficult. After a somewhat difficult flowering period with some coulure, a more favourable period in August allowed the grapes to change colour evenly, followed by a rapid harvest in September to preserve the quality of the grapes. This vintage marks a return to normal harvest dates.

HARVEST

03 September - 13 September 2024

THE WINE

VARIETALS

Sauvignon blanc 100%

ALCOHOL CONTENT

12,5 % vol.

TASTING

Pale yellow, bright and clear.

The nose is clean and expressive, with aromas of ripe yellow fruit (peach, mirabelle plum) and white fruit, enhanced by fine toasty notes reflecting the mastery of barrel ageing.

The palate is full and generous. The body is full and enveloping, with a fat, silky texture. Well-integrated acidity adds tension and prolongs the fresh, persistent finish.

A delicious, well-balanced white wine that combines rich aromas, elegance and length.

FOOD PAIRINGS

Langoustine ravioli with ginger and lemongrass infused Thai broth, butternut squash gratin with hazelnuts and aged Gouda cheese, Roast poultry with cream sauce, matured traditional sheep's tomme.

SERVING

Serve between 9°C and 12°C.

AGEING POTENTIAL

3 to 5 years



FAMILLE ANDRÉ LURTON

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

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THE VINEYARD

TERROIR

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

SURFACE AREA OF THE VINEYARD

11,3 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.



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