



## CHÂTEAU SUAU Bordeaux Blanc Sec 2015 *AOC Bordeaux Blanc Sec*



**Location :** The vineyard is situated in the Cadillac Côtes de Bordeaux appellation, and encompasses 66 hectares. The vines, planted in gravel and clay « terroir », benefits from favorable south-south-east facing slopes and plateaus.

**Cultivation :** Organic winegrowing

**Certification :** ECOCERT, NOP, ISO 14001 (winery management)

**Grape Varieties :**  
50% Sauvignon– 30% Sémillon – 20% Muscadelle

**Density :** 5000 to 7000 feet/ha

**Vinification :** Gentle slow pressing of the grapes. Fermentation in regulated stainless steel tanks at low temperature. Aged on fine lees during three months.

**Production :** 60000 bottles of 75 cl with screw caps

**Enologist :** Michel Rolland

**Tasting :** A very fresh bouquet for this dry white wine which shows a beautiful harmony between the exotic and white fruits. In mouth, the Sauvignon brings power and character. The tasty final is due to the softness of the Sémillon and roundness to the third grape variety : the Muscadelle.

**Serving temperature :** 8°-10° C

**Bottle life :** 2-3 years



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