

VIGNOBLES TACH

CHÂTEAU LES CLAUZOTS GRAVES BLANC 2019

For any information on the press notes for this wine, please contact us.

Médaille d'or au concours Challenge International du vin 2020



This Graves Blanc 2019 has a dense and bright color, a very pale yellow with green reflections.

The nose, a great complexity is bursting with freshness and intensity. It opens with floral notes of rose, citrus zest and finally more exotic scents, juicy fruits with white flesh. Sapid, it shows a very good maturity.

The mouth is in unison with the bouquet. The intensity and the aromatic precision remain consistency throughout the tasting, delicate and elegant notes of acacia flowers, rose, lemon zest and, lychee and mangoes. The attack is sweet, fruity and lingers on a nice concentration and density in the middle of tasting. The final, tasty and acidulous, perfectly balances and prolongs the smoothness and fleshiness of the mid-palate.

Carefully balanced, this minerality offers real potential for keeping wines and great prospects for food and wine pairings.

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AREA	34 hectares
SOIL COMPOSITION	15 hectares of sandy and clay on the top soils and gravel on the sub soil 10 hectares of alluvial terraces composed by 10 to 15% of clay 9 hectares of deep sandy clay soils
APPELLATION	Graves red & white
AVERAGE AGE	25 years old
VARIETIES	60% Sauvignon Blanc, 35% Sémillon et 5% Sauvignon Gris
PRUNING	Guyot simple
GROWING MODE	Mechanical weed killing. Natural grassing. Green harvest. . Leaf stripping.
DENSITY	5 500 foots of vines per hectare
PRODUCTION	42 000 bottles
VINIFICATION	Cold skin maceration during 24 hours at 8°C Pressing and juice selection Cold racking and stalling at 6°C Alcoholic fermentation with temperature control at 18°C
MATURING	6 to 8 months on fine lees
BLEND	70% Sauvignon Blanc, 25% Sémillon et 5% Sauvignon Gris