



## Château Gantonnet Bordeaux AOP



Château Gantonnet is located in Sainte Radegonde, in the heart of the Entre-Deux-Mers appellation, 20 km from Saint Emilion and 60 km from Bordeaux. It was built during the 19th century and consists of 83 hectares on the highest point of the village, thus having perfect exposure. Bought by the Richard family in 1962, the property has benefited from numerous improvements, including recently a new vat room with a good capacity and equipped with temperature control to refine the aromatic quality of the wines.

### Winemaking

Skin maceration is carried out cold for 6 to 12 hours, followed by pressing. Then cold stabilization takes place for 3 to 4 days, which allows the aromas to set before settling. The alcoholic fermentation is done 90% in stainless steel vats and 10% in barrels at low temperature. There is no malolactic fermentation in order to maintain good acidity.

### Tasting

The color is bright pale yellow. The nose expresses aromas of white flowers, citrus fruits and white fruits. The palate is full, fresh and persistently long. It is gourmand with rich notes of white fruits and exotic fruits.

Serve the wine around 9°C. It will be excellent with fish tartare, sole meunière, veal blanquette or even a lobster salad with citrus fruits.

50% Sauvignon Blanc, 25% Sémillon, 25% Muscadelle

Taste and flavor: Tender and full

Alcohol content: 14°

Allergen: Sulphites