

CHATEAU
L'OISEAU
BORDEAUX BLANC 2016



ESTATE BOTTLED

Grapes varieties: 80 % Sauvignon
20 % Sémillon

Type of soil: Chalky limestone

Age of the wines: 25 years

Winemaking: pellicular maceration for 24hours, followed by a cold settling of the must. Fermentation for 16 and 18°C. Aged on the lies for 3 months.

Serving advices: Temperature 10 to 12°C.

Pairing: Fish, seafood, shellfish, rice, pasta

Enjoy: now - 2019

Tasting notes: Bright robe, with pale green rim. Complex nose with exotic and peach fruits notes. This wine is balanced with good fruitiness, freshness and acidity.