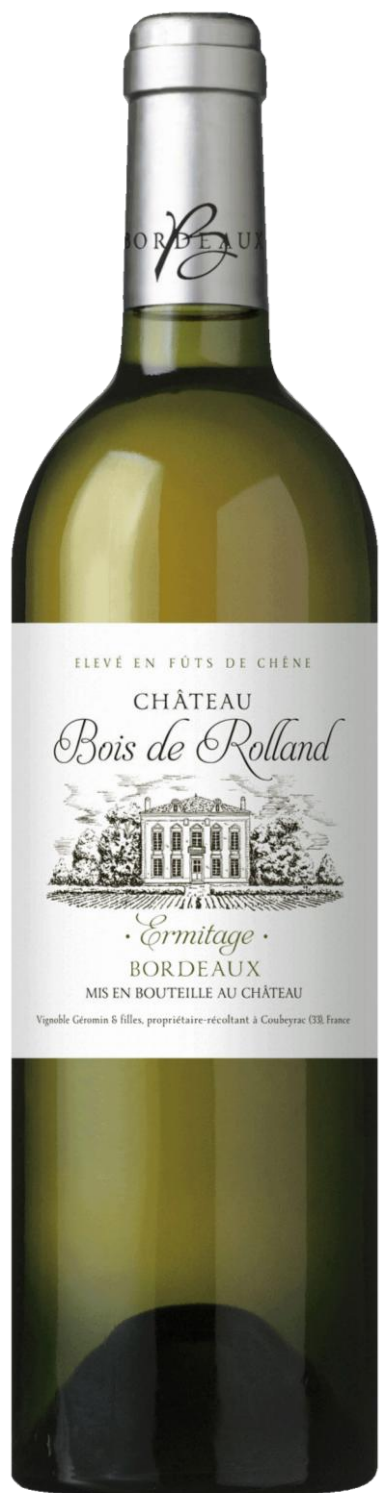


CHÂTEAU  
*Bois de Rolland*

ERMITAGE  
BORDEAUX BLANC  
IN OAK



**ESTATE BOTTLED**

**Grapes varieties:** 60 % Sémillon - 40 % Sauvignon

**Type of soil:** Chalky Clay

**Age of the wines:**

- Sémillon : 50 years
- Sauvignon : 30 years

**Wine making & Ageing:** Fermentation in oak and bâtonnage weekly of the lies during 3 months. This wine is aged during 6 months in French oak Ermitage.

At spring, the wine is blended.

**Serving advices:** Temperature between 10 and 12°C.

**Pairing :** Salted tarts, starters, charcuterie, white meat, cheeses

**Cellar :** 3 to 4 years

**Tasting notes:** A wine with spicy aromas, touches of toastiness and rich yellow-fruit flavors. It is full in the mouth with a caramel and cream character that is balanced with the more herbal acidity.