



LCBO # 540807 | 13.0% alc./vol. | \$17.95 | Release: 03-Mar-2018

"The blend here is 50% Semillon, 40% Sauvignon Blanc and 10% Muscadelle. The wine is elegant, floral and citrusy, with an abundance of pear fruit. Pour with poached fish and garden greens." (Vintages panel, April 2017)

"One of my most favourite white Bordeaux. Bright, elegant and layered."

(Mikhail Polienko, United Stars Corp)

Terroir & History:

In the heart of the GRAVES region, on the left bank of Garonne, Vignobles Rochet castle has existed since 1865 in the town of Saint Pierre de Mons, AOC Graves. This estate was bought in 1985 by Roland Belloc Vineyards and fully replanted. 45 Ha of the vineyards planted on the gravel with large pebbles and clay and loamy soil on one side and on the other side on the siliceous gravel (for very elegant whites).





Vinification:

Sustainable viticulture. Mechanical harvesting. Fermentation at the controlled temperature. Ageing in temperature-controlled stainless steel vats, ageing on the lees ~4 month.

Variety: Semillon 50%, Sauvignon 40%, Muscadelle 10%

Residual Sugar: 2 g/L

Serving suggestion and food pairing: Serve at 11°C. Extent as an aperitif. Perfect accompaniment for seafood, sushi and white meats. Can be aged for ~2 years

Concours de Bordeaux'16 Silver



