

## PARTNER CHATEAUX



# CHÂTEAU CHANTELOUP

### **Bordeaux Blanc Sec**

#### **ORIGIN-TERROIR**

Château Chanteloup covers 72 hectares of vines on the clayey hills of Haux, a tiny village situated near Bordeaux. The estate is owned by Michel Pion, whose family has cultivated vines since the Napoleonic era. And until 1914, even the barrels for the shipping were produced at the domain!

Now the young generation allies tradition and modernity, from the vine growing to the wine making in a brand new cellar, fully equipped with thermo-regulated stainless steel vats.

#### **VINIFICATION**

Picking at optimal maturity and sorting
Destemming
Gentle pressing
Cold settling
Fermentation at a controlled temperature of 16°C
Ageing on lees for months in stainless steel vats

#### **GRAPES VARIETIES**

Sauvignon

#### TASTING NOTES

Château Chanteloup has a bright pale yellow color with golden highlights. Its bouquet is expressive and mingles white fruit and citrus notes, surrounded by a delicate minerality. The palate reveals all the expressions of the Sauvignon, with elegance and freshness.

#### FOOD & WINE PAIRING

Château Chanteloup will pair ideally with a salmon carpaccio, a poached egg and asparagus a Turbot in sauce, or with cheeses such as Comté. Serve around  $9^{\circ}$ C.