

CHATEAU  
LA BRAULTERIE WHITE

Blaye Côtes de Bordeaux white  
ECOCERT certified organic wine



#### ABOUT THE VINEYARD

Château La Braulterie White is made from Sauvignon grapes, particularly well suited to our estate's siliceous clay-based soils.



#### WINEMAKING AND TASTING NOTES

Sauvignon grapes harvested at the peak of their maturity provide rich aromatic notes including fresh citrus and exotic fruit. The result is a well-rounded wine with a vibrant finish.

Fermentation temperature never exceeds 17 °C in order to preserve all the aromas of the grape varieties throughout the process. Once fermentation is completed, the wine is aged on lees for several weeks to make it creamy and round.



#### DISTINCTIVE FEATURES

This crisp and fruity wine is beautifully balanced and will pair brilliantly with any kind of seafood (oysters, shellfish or fish). You can also enjoy it as an aperitif or at the end of a nice meal with some goat cheese. Best served at a temperature of 10 to 12 °C.

Drink it within two years to keep the full expression of its fruity aromas.

#### PACKAGING

- 75 cl bottle Preference
- 6 or 12-bottle lay-flat boxes



[www.chateau-la-braulterie.com](http://www.chateau-la-braulterie.com)