



CHATEAU LES RENAUDS

CUVÉE CLASSIQUE BLANC

Appellation	Blaye Côtes de Bordeaux
Color	White
Surface area	7 hectares
Soil	Silicious-clay with graveley sub-soil
Age of vineyard	15 years and more
Grape varieties	80 % Sauvignon, 20 % Sémillon
Yield	55 hl/ha
Production	50 000 bottles
Winemaking	All the grapes are pressed together and cold-settled at 8°C for 4 days. Temperature- controlled fermentation during 12 days at 18 °C. Aged 6 months in stainless-steel tanks on lees.
Tasting Notes	Pale yellow color with green highlights. Pleasant, aromatic nose, with overtones of citrus and floral blossoms. In mouth: very good balance, a pleasant body.
Food pairing	Aperitif. Uncooked entrees, salmon or scallop carpaccio, sea food and oysters. Excellent with a different fish, baked or steamed.