



Château Lamothe-Gaillard

AOC BORDEAUX BLANC SEC

Vintage 2020

Soil :	Sandy loam soil resting on a sandy clay ground (Fronsadais's mollasse)
Cepage and cultivation :	100 % Sauvignon blanc. 35 years old vines. Planting density of 3330 vines per hectare. Double Guyot pruning. Natural grass every second row.
Certification ::	Certified organic by Qualisud FR-BIO-16
Winemaking :	Direct pressing, vinification at controlled cold temperature (14 to 16 °C) and ageing on fine lees.
Production :	12 000 bottles
Tasting :	Wine with a green pale color, citrus, peach and apricot flavors. Round and fruity on the palate. A refreshing wine. To be served between 10 and 12 °C.
Storage:	2 to 5 years depending on taste.
Wine and food pairing :	Aperitif, ideal on fish and seafood



EARL VIGNOBLE LAFOI

168, rue la croix de Lambert 33910 Saint Ciers d'Abzac

Tél : 0033 (0)5 57 49 46 46 - Port : 0033 (0)6 76 84 94 80 - Courriel : vignobles.lamothe@wanadoo.fr