



## ***Château Lamothe-Gaillard - Cuvée Prestige*** **AOC BORDEAUX BLANC SEC**

### **Vintage 2018**

<b>Soil :</b>	Sandy loam soil resting on a sandy clay ground (Fronsadais's mollasse)
<b>Cepage and cultivation :</b>	100 % Sauvignon blanc. 35 years old vines. Planting density of 3330 vines per hectare. Double Guyot pruning.
<b>Organic transition :</b>	3 <sup>st</sup> year of conversion to organic farming
<b>Winemaking :</b>	Direct pressing. Fermentation occurs in new oak barrels, stirred and left to age on their fine lees.
<b>Production :</b>	3 000 bottles per year
<b>Tasting :</b>	Wine with a yellow-green color, white flowers flavors, very fat on the palate with a well-melted oak. Aeration prior to the tasting will reveal all its aromas. To be served between 12 and 14 °C.
<b>Packaging :</b>	Bottle of 750 ml, cardboard box of 6.
<b>Storage:</b>	> 10 years.
<b>Wine and food pairing :</b>	Foie gras, smoked salmon, fish and white meat in sauce, cheeses.



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