CHATEAU QUEYRET-POUILLAC



BORDEAUX WHITE 2013



Surface area: 3.5 Ha **Production:** 27 000 bottles

Soil: Deep clay

Grape varieties: 50% Sauvignon, 50%

Sémillon

Average age of vineyard: 25 years

Harvest: Upon maturity in accordance with

grape type

Vinification: skin maceration, depending on the year. Alcoholic fermentation to 17° and

then aged on fine lees for one month.

Tasting notes - Food and wine pairing
Lovely colour with beautiful pale green
highlights. In the mouth, the vivaciousness of
the aromas work in partnership with a round,
supple substance. Aromas of dried fruits with
hints of honey. The finale is persistent and
fresh. Lively, fresh and long for the finale.
Can be enjoyed on its own as an aperitif or

paired with a fish with sauce or white meat.

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