

Château de Parenchère Bordeaux Blanc Sec 2017

WINE DESCRIPTION

The Château de Parenchère Bordeaux Blanc is a dry white that is fresh and aromatic. Comprised of a blend of Sauvignon Blanc, Semillon and Muscadelle, this wine is fermented and refined in stainless steel tanks to preserve its characteristic fruit and acidity.

TASTING NOTES

Light yellow in color, the Château de Parenchère Bordeaux Blanc is teeming with intense white flower and citrus fruit aromas. On the palate, the wine is both fresh and round with a long, lasting finish.

FOOD PAIRING

An ideal accompaniment for fresh fish and seafood dishes.

VINEYARD & PRODUCTION INFO

Vineyard name:	Château de Parenchère
Vineyard size:	168
Soil composition:	Clay and Chalk
Elevation:	330 feet
Vines/acre:	125,000
Yield/acre:	2.3 tons
Exposure:	Northern / Southern
Year vineyard planted:	1958
Harvest time:	September 18th
First vintage of this wine:	2006
Bottles produced of this wine:	14,600

WINEMAKING & AGING

Varietal composition:	45% Sauvignon Blanc, 40% Sémillon, 15% Muscadelle
Fermentation container:	Cement vats
Length of alcoholic fermentation:	7 days days
Fermentation temperature:	54 °F
Maceration technique:	Punchdown and Pumpovers
Fining agent:	Vegan
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	3 months
Total SO ₂ :	83 mg/L

ANALYTICAL DATA

Alcohol:	13%
pH level:	3.4
Residual sugar:	0.6 g/L
Acidity:	3.4 g/L



PRODUCER PROFILE

Estate owned by: Per Landin
Winemaker: Richard Curty
Total acreage under vine: 168
Estate founded: 1570
Winery production: 14,600 Bottles
Region: Bordeaux
Country: France