

Côtes de Bordeaux

CHÂTEAU CARBONNEAU

MARGOT

Starting in 1937, this family-vineyard is located East of the Bordeaux wine region, 25 minutes from Saint-Emilion. Wines of the Franc de Ferriere family originate from a unique area on the hills of the Dordogne river, giving the appellation all of its originality and grace.



VINTAGE
2019

SOIL
Clay and limestone rock

VARIETALS

100% SAUVIGNON BLANC

WINEMAKING

The grapes are picked later than typical for Sauvignon Blanc in order to express the more exotic fruit flavors of pineapple, mango, etc. After pressing, the juice is kept at low temperatures during fermentation to preserve these flavors even more. As soon as fermentation is complete, the lees are stirred every second day to add roundness and balance the acidity of the Sauvignon Blanc.

TASTING NOTES

This wine shows notes of pear, grapefruit and peach with a delicate citrus touch. On the palate, a good balance between acidity and roundness with a crisp mineral finish. Perfect wine for an aperitif or with seafood.



FOOD PAIRING

