



CLOS CACHET
the finest French wines

CHATEAU GRAND VILLAGE

Bordeaux Blanc

2018

01

Provenance:

Bordeaux Blanc, Bordeaux

02

Grape Variety:

75% Sauvignon Blanc
25% Semillon

03

Pairing:

Roast chicken, carbonara and
prawns, range of cheeses

04

Serving:

Temperature: 10°C



Vineyard Cultivation:

Founded in 1990 by Sylvie and Jacques Guinaudeau, the white wine of Grand Village originates from clay-rich soils situated on top of the limestone mother rock. This is a wine of great complexity and an exceptional personality. They replanted a number of Sauvignon Blanc and Sémillon parcels in the early 1990s. Manual harvest performed with double sorting at the vineyard.



Vinification:

Low pressure pressing under inert atmosphere. Vinification in 50% stainless steel tanks, 20% new barrels, 30% one year old barrels. 8 months barrel aging, including 5 months of gentle lees-stirring. Bottled at the beginning of summer the year after harvest.



Tasting Notes:

The Grand Village 2018 Blanc is composed of 75% Sauvignon Blanc and 25% Sémillon. A little youthfully mute to begin, with swirling it offers delicate scents of lime leaves, chalk dust and wet pebbles over a core of lemongrass, fresh grapefruit and green apples. The medium-bodied palate is elegantly styled with savory accents to the intense citrus flavors and harmonious acidity, finishing long and chalky. 92 points, Lisa Perotti-Brown, Wine Advocate.



Soil Type:

Clay-limestone



Method:

Sustainable

Clos Cachet

Unit 6/18 George Street, Sandringham VIC 3191
0401 233 238

Trade Portal

www.closcachet.com.au
Instagram: @closcachet

