



CLOS CACHET
the finest French wines

CHÂTEAU LA FLEUR DES GRAVES

Bordeaux Blanc

2020

01

Provenance:
Graves de Vayres

02

Grape Variety:
80% Sauvignon Blanc
15% Semillon
5% Muscadelle

03

Pairing:
Any white meat or seafood such
as fish, shellfish, mussels, sushi,
pork, veal, and chicken

04

Serving:
Temperature: 11°C



Vineyard Cultivation:

Château La Fleur des Graves is the jewel of Yves Glotin, who bought parcels right next to the family property in 2002. It is the result of a selection of the best terroir of the appellation, partnered with the hard work of the whole team in the estate. Château La Fleur des Graves is the selection of the plots and the grapes from the oldest vines, expressing the exceptional characteristics of the estate. In addition, it is produced in very small quantities and primarily on vintages with great potential.



Vinification:

Fermentation in oak barrels.



Tasting Notes:

The elegance of the wine soon manifests itself. The white/green color comes with exotic aromas of white flower, apricot, and peach. This is a velvety Sauvignon blanc that finishes long and full. Smooth, clean, elegant!



Soil Type:

Gravels



Method:

Sustainable

Clos Cachet

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Trade Portal

www.closcachet.com.au
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