

Château Arzac

Cuvée Léa 2018



Vintage	2018
Appellation	Graves
Style of wine	Dry still white wine
Blend	60% Sémillon - 40% Sauvignon blanc
Type of soil	Gravel, clayey-silt subsoil
Average age of the vines	30 years
Certification	HVE 3, IFS (International featured standard)

Description Selection of 3 hectares of plots on our family vineyard of the Graves region, located in the village of Saint-Sève. Our ambition is to combine the best of ancestral techniques (soil tillage with horse) and modern technology.

Viticulture Soil tillage with horse, manual picking.

Vinification Optical sorting, fermentation in barrels (100% new oak), ageing in stainless steel vats on fine lees.

Tasting An intense light yellow colour. The nose is very expressive, with notes of white fruit, lemon, grapefruit, with a hint of smokiness. The mouth is complex, ample and intense with a pleasant finish.

When to drink 2019 - 2025

Food and wine pairing Grilled or in sauce white meat, scallops, apple dessert.

Service Serve between 8 and 10°C

