

Château Arzac

Appellation Graves



LOCATION

Located in the village Illats in a sandy and gravely ground, next to the Barsac-Sauternes appellation region.

BLENDING

80% Sémillon, 20% Sauvignon

WINE-MAKING

Pneumatic pressing.

Maceration under the dry ice.

Fermentation at low temperature (to extract maximum flavor).

Stainless steel vats.

30% of Sémillon are vinificated in oack French barrel

PRESENTATION

Heavy bottle 0,75l. Natural cork. Case of 6 or 12 bottles.

TASTING

This dry white wine is remarkable for its pronounced fruitiness and freshness. It is also delicate and has a palatable bouquet.

ASSOCIATED WINE/FOOD

Excellent as an aperitif, it also accompanies your seafood and your fish.

AGEING

3 years maximum.

ŒNOLOGIST

M. Christian SOURDES (Podensac)