



Tasting Note:

Beautiful pale golden color. A fragrant and lively wine with rich aromatic intensity. Notes of grapefruit, boxwood, blackberry leaf, and citrus jump from the glass. On the palate this wine is round with flavors of dry fruits, almonds, and honey. A lovely crisp, dry white that should be consumed young. Pairs well with poultry, shellfish, grilled fish, and pastas with cream sauces.

Production

20,000 bottles annually



Château Les Arromans AOC Entre-Deux-Mers 2010

Varietals

50% Sémillon
50% Sauvignon Blanc

Age of the Vines

20 years

Planting Density

5000 ft/ha

Soil

clay and limestone slopes

Yields

10 to 12 clusters

Location

Moulon

Viticulture Practice

Viticulture precision aimed at respecting the environment. Traditional technique, weed, buds, mechanical thinning, green grape harvest.

Harvest-grape harvest

Mechanical harvesting using a new machine each year.

Vinification

50% of skin contact, stabilized cold, temperature control.

Breeding

Stay on the lees in stainless steel vats until bottling

Alc/Vol

12.5%