

Margot, Chateau Carbonneau

Passac-sur, France



| | |
|----------------------|--------------------|
| Product code | CB07ZZWC |
| Grapes | Sauvignon Blanc |
| Country | FRANCE |
| ABV% | 14 |
| Case Size | 6 |
| Closure Style | Cork |
| Producer | Chateau Carbonneau |
| Vintage | 2022 |



Organic



Vegan



Vegetarian

Château
CARBONNEAU
★

Producer

Château Carbonneau is a family owned and run Château, situated on the eastern limits of the Gironde. The estate straddles the communes of Pessac sur Dordogne and Gensac at an altitude of 75m above sea-level. The 30 ha is split between vines and 20 Aquitaine Blond cattle. The cows have an important part to play in the fertilising of the vines. The Franc de Ferriere family took over the Château in 1992, Wilfred and Jacque worked hard to renovate the property and vines. Today, their children join them, they are certified organic and will be certified biodynamic this year.

Tasting Notes

Early morning harvest, direct press. Low temperature fermentation (16-18°C). Lee stirring during 30 days after AF. This will provide body to the wine to balance acidity level.

Winemaking

100% Sauvignon Blanc, no oak

Awards

2019: 91 pts Decanter, 2020: 90 pts Decanter