



**CHATEAU
CAMUS**
GRAVES



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Graves Blanc
2023



GRAPE VARIETIES

60 % Sauvignon.

40 % Sémillon.

PRODUCTION

Manual harvest in a crate.

Temperature controlled.

2/3 vinification in stainless steel tanks and 1/3 vinification in burgundy barrels.

FOOD AND WINE

White meat.

Fish and shellfish.

Ageing potential : 5 years.

TASTING

Beautiful bright yellow color.

Complex nose of peach and pear aromas, with lemony and brioche notes

The palate is full and voluminous with beautiful minerality and freshness.

Vintage	Previous Distinctions
2020	<ul style="list-style-type: none">• Gold Medal at the Bordeaux Wine Competition.
2021	<ul style="list-style-type: none">• Silver Medal at the Paris Wine Competition.• 1 star in Guide Hachette 2023.
2022	<ul style="list-style-type: none">• Gold Medal at the Paris Wine Competition.• 1 star in Guide Hachette 2024• Rated 91/100 by Andreas Larsson – Best Sommelier in the World 2007.