

# Chateau Camus Graves Blanc

Vignobles Larriaut

France - Bordeaux - Graves

A beautiful brilliant color, this wine offers a great aromatic balance with complex and mineral notes, offering white fruit (peach and pear), citrus (grapefruit and lemon), and a toasty finish with a delicate oak presence. The mouthfeel is rich and complex with a great minerality, freshness, structure, and a good length to the finish.

## Specifications

<b>Appellation</b>	Graves
<b>Wine Type</b>	White
<b>Varietals</b>	60% Sauvignon Blanc and 40% Semillon
<b>Age of Vines</b>	25 years old
<b>Agricultural Practices</b>	Sustainable
<b>Soil type</b>	Gravel topsoil on calcareous subsoil
<b>Vinification</b>	Manual harvest. 15 days of fermentation. 20% of the final blend is aged in barrels for 6 months while the other 80% stays in stainless steel tanks. After 6 months of aging, the final blend goes in a tank for an extra 2 months on the fine lees. No ML. Wine is filtered before bottling to ensure stability.
<b>Production</b>	500 (9-liter cases)
<b>Pairings</b>	Poultry, fish, and shellfish



## Codes, Weights and Measures

<b>UPC</b>	7 84585 02653 1
<b>Units/Case</b>	6
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 02653 8
<b>Case Weight</b>	18
<b>Cases/Pallet</b>	100
<b>Layers/Pallet</b>	8
<b>ABV</b>	14.10%
<b>SRP</b>	\$ 28.99 USD 750mL Bottle