

## 2020 Château Camus Graves Blanc

France - Bordeaux - Graves

## **ABOUT THE WINERY**

The estate has been operated by the Larriaut family since 1890, and Château Camus itself since 1923. It is run today by Joris Larriaut who represents the 4th generation.

The family used to practice polyculture, a mixed farming of vines, pear trees, tobacco plants, but in the 1960s, Jean-Pierre Larriaut decided to convert his soils into a single landscape: vineyards. For the reds he planted Merlot and Cabernet Sauvignon, and for the whites, Sauvignon Blanc and Semillon. Today the estate spreads over 11 hectares (27 acres).

## **ABOUT THE WINE**

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 and a delicate oak presence. The mouthfeel is rich and complex with a great minerality, some freshness, some structure, and a good length to the finish.

Vintage	2020
Appellation	Graves
Varietal(s)	60% Sauvignon Blanc and 40% Semillon
Age of Vines	25 years
Agricultural Practices	Sustainable
Soil Type	Gravel topsoil on calcareous subsoil
Vinification	Manual harvest. 15 days of fermentation. 20% of the final blend is aged in barrel for 6 months while the other 80% stays in stainless steel tanks. After 6 months of ageing, the final blend goes in a tank for an extra 2 months on the fine lees. No ML. Wine is finally filtered before bottling to ensure stability.
Pairings	Poultry, fish, and shellfish
Production	500 (9-liter cases)
Size	6/750ml