La Grande Cuvee du Chateau Vermont Blanc

Chateau Vermont

France - Bordeaux

Traditional blend of "Grand Vin Blanc de Bordeaux", a beautiful wine vinified and matured in barrels. Fine wine, elegant and well-balanced; dominated by Sauvignon (fruitiness), with vanilla notes coming from the oak aging. This wine has beautiful structure and very long-lasting aromas and flavors, providing great aging potential.

Specifications

Wine Type	White
Varietals	70% Sauvignon Blanc and 20% Semillon and 10% Sauvignon Gris
Age of Vines	8 years
Soil type	clay-limestone with some entirely drained silt
Vinification	Harvested by machine. Sorting table on arrival. Destemming. Pre-fermentation maceration during 6 hours. Direct pressing to low pressure. Alcoholic fermentation & ageing in barrel. No ML Fermentation. 1 racking. Lees stirring. Fining and filtering before bottling. Ageing during 12 months in 500-Liter French Oak barrels with batonnage (lees stirring) and ageing on the fine lees.
Production	350 (9-liter cases)
Pairings	Perfect with dish of fish in sauce, scallops, langoustine, and cheeses.

Codes, Weights and Measures

UPC	7 84585 03036 1
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03036 8
Case Weight	37
Cases/Pallet	56
Layers/Pallet	7
ABV	12.50%
SRP	$ 30.99 USD 750mL Bottle

Reviews and News

2020 La Grande Cuvee du Chateau Vermont Blanc - 91 PTS - JS

2020 La Grande Cuvee du Chateau Vermont Blanc - 90 PTS - WE