

Chateau Crabitey Graves Blanc

Chateau Crabitey

France - Bordeaux - Graves

Chateau Crabitey Graves Blanc displays a fine, light yellow color and a nice brilliance. Its nose is fine and complex - even lemony with its pomelo scent - with some smoky notes. In the mouth, the wine is fully developed and complex, with a nice volume as well as a light acidity for the freshness. The finish is long and distinguishes itself by nice and light woody and citrus fruit aromas.

Specifications	
Appellation	Graves
Wine Type	White
Varietals	80% Sauvignon Blanc and 20% Semillon (2020) ; 70% Sauvignon Blanc and 30% Semillon (2019)
Age of Vines	Average 30 years
Agricultural Practices	Sustainable
Soil type	River Garonne Gravel on grey clay veins
Vinification	Cold maceration for 8 hours. Pressing with a pneumatic press under inert gas. Cold debourbage (racking must) for 24 hours at 3°C (37°F). Fermentation in French oak barrels temperature between 16°C (61°F) and 18°C (64°F). Aging 6 months in French oak barrels (20% new), on the fine lees with regular batonnage (steering of the lees).
Production	1,000 (9-liter cases)
Pairings	Bisque, smoked fish, roasted chicken and vegetables with fresh herbs



Codes, Weights and Measures	
UPC	7 84585 02667 8
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02667 5
Case Weight	35
Cases/Pallet	56
Layers/Pallet	7
ABV	13%
SRP	\$ 36.99 USD 750mL Bottle

Reviews and News
2020 Chateau Crabitey Graves Blanc - 89 PTS - WE

2020 Chateau Crabitey Graves Blanc - 89 PTS - VINOUS
2020 Chateau Crabitey Graves Blanc - 89 PTS - JS
2019 Chateau Crabitey Graves Blanc - 91-92 pts - JS
2019 Chateau Crabitey Graves Blanc - 90 PTS - JS
2019 Chateau Crabitey Graves Blanc - 89-91 pts - VINOUS
2019 Chateau Crabitey Graves Blanc - 88-90 pts - WA
2019 Chateau Crabitey Graves Blanc - 88 PTS - WE