



KYSELA PERE et FILS, LTD.

www.kyselacom.com

Château Crabitey, Graves Blanc 12/750ml

France – Bordeaux - Graves

ABOUT THE WINERY

Château Crabitey is situated in the town of Portets, a flagship wine-growing area in the Graves area of Bordeaux.

The Château was built in 1872 by Franciscan nuns, who used it as an orphanage. The nuns planted vines in order to provide an income for the children in their care. After being in the hands of the church for more than 100 years, the estate was entrusted to Jean-Ralph de Butler. He restructured and extended the vineyards, and also built a new winery. In 1998, Jean-Ralph's son, Arnaud, succeeded his father and purchased the estate in full in 2008.

The vineyards of Graves benefit from the cooling influence of the Garonne River, just to east. The deep gravel soils add minerality and complexity to the wines.

ABOUT THE WINE

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.



Appellation	Graves
Varietal(s)	70% Sauvignon Blanc and 30% Semillon
Soil Type	River Garonne gravel on clay veins
Agricultural Practices	Sustainable
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)
Size	12/750ml
UPC	7 84585 02667 8