

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

Appellation	Graves
Wine Type	White
Varietals	60% Sauvignon Blanc and 40% Semillon
Age of Vines	25 years old
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 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.
Production	500 (9-liter cases)
Pairings	Poultry, fish, and shellfish



Codes, Weights and Measures

UPC	7 84585 02653 1
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02653 8
Case Weight	18
Cases/Pallet	100
Layers/Pallet	8
SRP	\$ 30.50 USD 750mL Bottle