



## CHATEAU DE RESPIDE GRAVES 2015

Château de Respide is a Graves estate located in the commune of Langon and is most renowned for the quality of its reds although its white wine is equally distinguished.

The handsome château is set in a beautiful wooded park and was once home to one of Louis XI's ministers.

The white wine is a blend of 65% Semillon and 35% Sauvignon Blanc and is harmonious and well balanced - it ideally requires a minimum of 3 years of bottle ageing before it should be broached.

**GRAPE VARIETY:** 65% Sauvignon blanc 35% Semillon

**LOCATION:** Graves

**SOIL:** Sandy and Gravel

**WINEMAKING:** Traditional Bordeaux winemaking, fermentation last for 10 days at 16 to 18° degrees in oak barrels

**AGING IN BARRELS:** 6 months

**AGEING POTENTIAL IN BOTTLE:** 7 years

**COLOR:** Lemon Green

**NOSE:** Aromas of citrus, fresh fruity and floral

**MOUTH:** Lively on the palate with notes of citrus

**SERVICE:** Between 8°C and 10°C

**FOOD PARING:** Seafood & Shellfish



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