



CHÂTEAU LABATUT

# CUVÉE PRESTIGE

AOC BORDEAUX (WHITE)

## TERROIR AND VINEYARD

Planted in full southern exposure on gentle slopes and hillsides, this *terroir* is made up of fossil-rich maritime limestone underlying a layer of clay rich in iron ore.

## VINIFICATION AND AGEING

Harvested separately at night, the Sauvignon Gris and Sémillion varietals that make up this *cuvée* are crushed for maceration with skins before pressing and settling at low temperatures. Fermentation evolves at between 16°C and 18°C for approximately 10 days. Malolactic fermentation is blocked. After blending, the wine is then aged in vats for 4 months; stirred on fine lees before being filtered and bottled in our *chais*.

## TASTING

Outfitted in a delicately golden gown, the nose and palate reveal white fruit (peach) aromas as well as notes of citrus (grapefruit). An enjoyable length in mouth, this *cuvée* is wonderfully subtle and fresh.

## SERVING SUGGESTIONS

Serve chilled (10-12°C) 3 to 4 years after harvest. This subtle white is a fantastic match for seafood, grilled fish and white meats.

