



CHÂTEAU ROQUES MAURIAC

CLASSIC BLANC

AOC BORDEAUX

TERROIR AND VINEYARD

Roques Mauriac grows in highly favourable conditions: high density planting on one of the highest plateaus of l'Entre-Deux-Mers, the soil is made up of excellent quality, very pure clay on a flush underlying layer of maritime limestone. A geological make-up not unlike its prestigious neighbour, the Saint-Emilion plateau...

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

An attractive pale golden hue, the *cuvée* Classic paints a seductive palette of floral aromas (jasmine, rose and hawthorn), complemented with notes of citrus and boxwood. As on the nose, the palate is rich and mouth-watering, full of ripe fruit savours (grapefruit) that draw out in the finish. An elegant and balanced wine characterised by the Sémillion varietal (60%).

SERVING SUGGESTIONS

Enjoy this wine within the 3 to 5 years following harvest, with shellfish, grilled fish or why not a fresh goat's cheese for a surprising match.

