



# CHÂTEAU GRAND JEAN

## Bordeaux Blanc

This blend of Sémillon and Sauvignon blanc reveals a lovely light and bright yellow colour with a very aromatic nose. On the palate it is well balanced between the freshness of Sauvignon blanc and the fullness of Sémillon. The aftertaste is long on the palate.



**Cépages :** 60% Sémillon – 20% Sauvignon Blanc – 20% Sauvignon Gris



**Soil :** Clay-Limestone



**Vinification :** Samples of grapes are taken and tasted in order to harvest them at optimum ripeness ; pressing with selection of must ; racking of the must to extract the finest aromas ; fermentation at a lower temperature ; maturing on the lees during 3 months to obtain aromas and rounded taste ; fining ; filtering ; blending and bottling at the property.



### Tasting



Beautiful clear colour.



The nose is very aromatic, floral with notes of pear.



The mouth is ample and round. The finish is long and intense.



### Service :

Serving between 8 and 10°C.

With summer's meals, fish, seafood, salads, white meat and goat cheese.

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# VIGNOBLES DULON

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