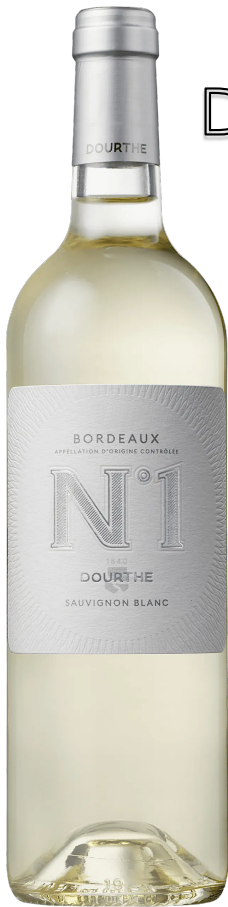


CHÂTEAU DOURTHE DOURTHE N°1 SAUVIGNON BLANC



100% Sauvignon Blanc. Fresh and aromatic on the nose, combines appealing citrus fruit aromas of lemon and grapefruit, with an elegant mineral hint. Direct from the outset, the wine develops into a rich, fresh and lively palate culminating in an harmonious fruity and persistent finish, characterized by the well-balanced liveliness and minerality of Sauvignon Blanc on limestone soil, the signature of N°1. Wonderful paired with Seafood, grilled fish, Asian food or goat cheese.

From diverse terroirs located to the North & East of the appellation, resulting in a palette of Sauvignon Blanc aromas unparalleled in Bordeaux. Skin contact maceration, low-temperature fermentation. Aged on the fine lees, with batonnage, for 6 months, which strengthens the harmony & optimizes the finesse & intensity of the resulting aromas.

The Dourthe family has been passionate about the vineyards of Bordeaux for more than 175 years. In 1840, Pierre Dourthe, who was a hotelier in Lit-et-Mixe (a village located in the South of Bordeaux), opens a wine merchant business. Dourthe soon became recognized as a reliable, innovative wine producer in Bordeaux, who provides the benchmark in winemaking. This pioneering spirit can be witnessed at every stage of their history and the Dourthe name is associated throughout the world with the great wines of Bordeaux. They are passionate about viticulture in tune with the soil and microclimate, winemaking that harnesses the typical character of each terroir and each of the region's iconic grape varieties, and ever committed to a creative, honest and daring blending philosophy.

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Tasting Note:

CHÂTEAU DOURTHE DOURTHE N°1 SAUVIGNON BLANC

100% Sauvignon Blanc. Fresh aromas of lemon & grapefruit, with an elegant mineral hint. Direct, develops into a rich, fresh & lively palate; harmonious fruity & persistent finish; liveliness & minerality.

Shelf Talker:

CHÂTEAU DOURTHE SAUVIGNON BLANC DOURTHE N°1



100% Sauvignon Blanc. Fresh & aromatic, combines appealing citrus aromas of lemon & grapefruit, with an elegant mineral hint. Direct from the outset, develops into a rich, fresh & lively palate culminating in an harmonious fruity & persistent finish. Characterized by the balanced liveliness & minerality of Sauvignon Blanc on limestone soil, the signature of N°1. Wonderful paired with Seafood, grilled fish, Asian food or goat cheese.

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