

CHÂTEAU LA GARDE PESSAC LÉOGNAN



Sauvignon Blanc and Semillon Blanc. Pale yellow, tinged with green flashes. On the nose, in a flourish of freshness, the wine melds complex citrus fruit notes expressing all the purity of Sauvignon Blanc on limestone. Chiseled, chalky and mineral on the palate, the wine lingers in a long, balanced, poised finish. A gastronomic, secret treasure. A very good match with shellfish, grilled fish or in a sauce and hard cheese.

This Pessac-Léognan property dates back to the 18th century, with viticulture practised here since the 19th, and from 1990 it has been under the control of highly respected négociants, Vignobles Dourthe. grown on clay in a cooler section of the vineyard. All grapes are harvested by hand. The fruit cooled before transferring into barrels of various sizes for fermentation. 8 months aging on the lees in the same barrels, 15% new oak.

"We bought Château la Garde in June 1990, totally seduced by the exceptional quality of the terroir, which is quite possibly one of the finest gravel outcrops in the Pessac-Léognan appellation. Motivated by this ambitious project, worthy of this magnificent terroir, considerable time and finances have been invested and have been rewarded with the increasingly frequent production of delicate, elegant and appealing fine Pessac-Léognan wines." -Patrick Jestin (CEO of Dourthe)

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Tasting Note:

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Sauvignon Blanc & Semillon Blanc. Fresh aromas of complex citrus fruit; chiseled, chalky & mineral on the palate; lingers in a long, balanced, poised finish.

Shelf Talker:

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