



# CHÂTEAU CARIGNAN

GRAND VIN DE BORDEAUX

L'ORANGERIE DE CARIGNAN - BLANC  
AOP BORDEAUX BLANC



◇ **GRAPE VARIETIES**

80% Sauvignon, 20% Sémillon. Double Guyot pruning.

◇ **SOILS TYPE**

Clay and limestone soils covered with stony gravel.

◇ **CLIMATE**

Temperate oceanic climate, combined with the proximity of the Garonne River, provides a favorable balance for the cultivation of our vines.

◇ **VINES AND HARVESTING**

Average age of vines : 15 years  
Mechanical picking.

◇ **VINEYARD MANAGEMENT**

In an effort to integrate a wholesome to farming, we provide for most of our plots fertilization by natural organic matter and have our own state-of-the-art effluent treatment plant one of the first in Bordeaux.

◇ **WINEMAKING**

Straight pressing and aged on lies for 4 month in stainless steel.

◇ **PRODUCTION**

On average 15 000 bottles per year.

◇ **TO SERVE WITH**

Perfect as an aperitif, it goes very well with shellfish salads, grilled fish, a plate of frog legs or an asparagus flan.

◇ **RECOMMENDED TEMPERATURE AND AGEING**

Between 8° and 12°C, best consumed : 1 to 2 years.

◇ **TASTING NOTES**

Pale yellow color and brilliant. Very fragrant nose of fruit and white flowers. On the palate, a fresh wine with notes of citrus, A final mineral nuance that makes it very ample.