GRAND VIN DE BORDEAUX



# L' ORANGERIE DE CARIGNAN - BLANC AOP BORDEAUX BI ANC.

## ♦ 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.