

# Château Pont de Brion blanc

*AC Graves*

|                            |   |
|----------------------------|---|
| <b>Country</b>             | France  |
| <b>Type</b>                | Still wine  |
| <b>Color</b>               | White   |
| <b>Situation</b>           | In Langon, 45 km south-east of Bordeaux   |
| <b>Owner</b>               | The Molinari family   |
| <b>Surface</b>             | 45 hectares   |
| <b>Soil</b>                | Sandy clay and gravel   |
| <b>Average production</b>  | 40hl/ha   |
| <b>Grape varieties</b>     | 65% sémillon 35% sauvignon  |
| <b>Age of the vineyard</b> | 45 years  |
| <b>Cellaring</b>           | 8 to 10 years   |
| <b>Viticulture</b>         | Traditional but with an ecological approach that restricts the use of herbicides; defoliation and green harvest to have optimal yield control.  |
| <b>Winemaking</b>          | Hand-picking with a strict selection of the grapes is followed by skin contact and debourbage (removal of the coarse impurities) by cold treatment; the must is put into oak barrels for fermentation with temperature control. |
| <b>Ageing</b>              | In oak barrels, with regular "bâtonnage" (stirring up the lees in order to develop structure and flavours).   |
| <b>Tasting notes</b>       | This wine has a nice, deep golden yellow colour and a bouquet with flavours of honey, candied fruit, wax and apricot, in the mouth it is creamy, powerful and very harmonious.  |
| <b>Note</b>                | Regularly selected by several guides (like the Guide Hachette des Vins).  |
| <b>Gastronomy</b>          | Crustaceans (lobster, crayfish), cold fish, fried or grilled fish, fish sauce, pâtés and terrines, cold dishes, entries cream cheese tenders.   |

C · H · Â · T · E · A · U  
PONT DE BRION  
*Molinari*



