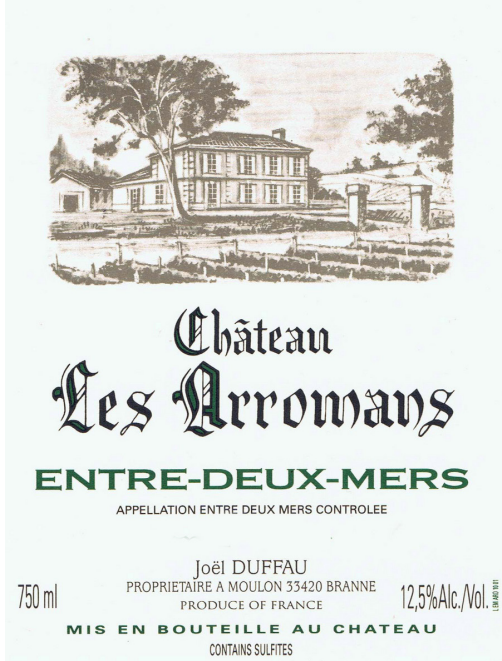


CHÂTEAU LES ARROMANS

Entre-Deux-Mers



VARIETAL: 45% Sauvignon Blanc, 45% Sauvignon Gris, 5% Colombard

AGE OF VINES: 35 years

DENSITY: 5,000 plants/hectare

GROUND: Boulbène, clay and limestone slopes

LOCATION: Naujean and Postiac

VINIFICATION: Harvests at optimal maturity pressing, settling, fermentation at low temperature 18°. Aging on lees for 3 months in cement vats with stirring until bottling. Bottling under inerting to preserve the aromas. 50% of skin contact, stabilized cold, temperature control.

DESIGN: Eco-designed approach: Lightweight glass bottle, caps from sustainably managed FSC forests, recyclable capsule without solvent or plastic, label on 100% recycled paper with water-based ink, recycled, recyclable and biodegradable cardboard.

TASTING NOTES: Beautiful pale golden color. A fragrant and lively wine with rich aromatic intensity. Notes of grapefruit, boxwood, blackberry leaf, and citrus jump from the glass. On the palate this wine is round with flavors of dry fruits, almonds, and honey. A lovely crisp, dry white that should be consumed young. Pairs well with poultry, shellfish, grille fish, and pastas with cream sauces.

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