



*Vignobles*  
**CHATELIER**  
CANTELAUDETTE 33500 ARVEYRES

**Château  
Cantelaudette 2015**  
CUVÉE PRESTIGE  
AOC Graves de Vayres Blanc



**Gencode :**  
3397253110004



**Geographical location :**

Between Bordeaux and Libourne, the vines lie on the plateau overlooking the Dordogne. The river and nearby ocean contribute to the mild climate.



**Grape variety and soil :**

Soil : **Silt and clay-sand**  
Grape variety : **100 % Sémillon.**



**Growing methods :**

**Rigorous canopy management, sustainable agriculture, respect of the fruit and environment :**

- **thinning of shoots** to prevent overcrowding of the vegetation,
- **removal of late-ripening bunches** at the start of véraison (when the grapes change colour).



**Vinification :**

Harvested at optimal ripeness, the bunches are destemmed. The grapes are then sorted on a vibrating table and slowly pressed in low-pressure horizontal presses. The juice is cooled to 4°-5°C to settle and enable the removal of the lees. Fermentation is then started and maintained at 17° to 18°C, in order to obtain a fresh, fruity wine. At 1060, the wine is transferred to French oak barrels. It will then be aged on the lees with stirring for several months before bottling in April.



**Our oenologist's tasting notes :**

**Good aromatic intensity** with plenty of complexity. An initial nose of hazelnuts and toasted almonds, then after aeration, aromas of honey and candied citron. The palate is then surprisingly **enveloping** with an impression of sweetness on the attack and **good volume in the mid-palate**. There is a noticeable minerality which contributes to the intensity of the aromatic length. **The woody notes** are subtle and emerge on the finish with a hint of toast. An elegant wine with a **fine capacity to age**.

**A good all-rounder**, it can be enjoyed as an **aperitif** with olives stuffed with anchovies, or parmesan cheese puffs, and during the **meal** with shellfish, fish and white meat, summer salads, Asian dishes and some **goat's cheese** to finish.

**Drink at 8 to 12°C.**

Jean-Michel Chatelier, Owner - Winegrower

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