



*Vignobles*  
**CHATELIER**  
CANTELAUDETTE 33500 ARVEYRES

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



Gencode :



**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 varieties : **90 % Sémillon and 10% Sauvignon.**



**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. After vinification and **maturing for five weeks on the lees**, the wine is bottled.



**Our oenologist's tasting notes :**

Beautiful, bright light yellow colour; **this wine has a very harmonious nose**. Initially, there are **exotic and citrus aromas, with floral notes**. On the palate, **the wine is soft, pleasant and well-balanced**. From the start, it is dominated by a rounded, fruity style. **This wine is ready to drink now and will improve for at least another two years**, during which the aromatic palette will broaden with the citrus notes typical of Sémillon.

A delicious accompaniment for **fish** (sea bass, pike, whitebait) and **white meat**.

**Serve between 12 and 13°C.**

**Jean-Michel Chatelier, Owner - Winegrower**

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