

Château du Coureau



Château de Lugey, Graves Blanc, 2021 AOP Graves, Bordeaux, France



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This dry white wine seduces with its fruitiness coupled with a very nice acidity. It will be perfect to accompany a seafood platter.

PRESENTATION

Château de Lugey is a 100% Sauvignon white Graves

TERROIR

The Château du Coureau is located in the Entre-deux-Mers, one of the wine regions of Bordeaux, in the town of Haux near Créon. The estate is made up of 11 hectares of red Graves, 6ha of white Graves, 20ha of red Côtes de Bordeaux and 1ha of Cérons. The vines are grown on sandy-stony soil.

IN THE VINEYARD

4 hectares of white Graves from the estate are dedicated to this cuvée Château de Lugey.

WINEMAKING

Traditional vinification in vats, cold skin maceration (10°C) for 12 hours then the temperature is maintained at around 16°C for the alcoholic fermentation.

AGEING

This cuvée is aged on the lees for 3 to 4 months.

VARIETALS

Sauvignon 100%, Sémillon

12 % VOL.

TECHNICAL DATA

Surface area of the vineyard: 4 ha

Age of vines: 50 years old

SERVING

Serve between 8 and 10°C.

VISUAL APPEARANCE

Sustained and brilliant color, beautiful clarity

AT NOSE

The nose is fruity with a dominance of citrus fruits such as grapefruit, peach but also notes of white pepper.

ON THE PALATE

On the palate, a very supple attack bringing a round and fruity aromatic expression

FOOD PAIRINGS

This white Lugey cuvée will go wonderfully with baked fish or marinades.

CLASSIC FOOD AND WINE PAIRINGS

Sea food

