



2021

MAISON BLANCHE BORDEAUX BLANC

WINE DATA

Producer

Maison Bouey

Region

AOC Bordeaux

Country

France

Wine Composition

100% Sauvignon
Blanc

Alcohol

12 %

Total Acidity

0.25 g/l

Residual Sugar

0.29 g/l

pH

3.21

DESCRIPTION

Pale yellow in color, the nose is delicate with hints of tropical citrus and passion fruit. The aromas carry through to balanced acidity on the palate, accented with refreshing salinity.

WINEMAKER NOTES

2021 enjoyed excellent conditions for making exceptional wines of very high quality. The Bordeaux White appellation covers the whole of the Bordeaux vineyard, a very large geographical area with a great diversity of soils and terroirs. An oceanic climate preserves the vines in winter, with mild temperatures, temperate summers, and average rainfall, spread throughout the year.

The harvests are conducted mechanically, with hand-sorting and destemming. After crushing, the juice is poured into stainless steel vats and Malolactic fermentation begins (either spontaneously, or by introduction of yeast from another vat that has already completed it). Ageing also takes place in these vats, followed by a few months bottle-ageing.

INTERESTING FACT

The vineyards are carefully selected by Patrick Bouey, owner of Chateau Maison Blanche, with Pierre-Oliver Larrieu, Estate Manager. This wine is certified HVE level 3, in an approach that favors the resources and mechanisms of nature, reducing the pressure on soil, water, land and biodiversity.

SERVING HINTS

Ideal as an aperitif, Maison Blanche is also excellent with oyster, crab cakes, Thai chicken curry, ceviche, fish tacos with crunchy cabbage and coleslaw, creamy pasta with parmigiana reggiano.

