The Chai de Bordes dry white wine is crafted as all the premium wines from Cheval Quancard with stringent plot by plot selection at the various vinification facilities. Its preparation benefits from all the latest oenological innovations. The Sauvignon brings freshness while the Semillon reinforces the wine's fruity notes.

THE VINEYARD

LOCATION : BORDEAUX.

TERROIRS: CLAY AND LIMESTONE.

PLANTING DENSITY: 3 500 - 4 000 VINE/HA.

YIELD: 55HL/HA

GRAPE VARIETES: SAUVIGNON, SÉMILLION.

THE WINE

Blend

80% Sauvignon, 20% Sémillion

Vinification

Traditional.

Ageing

In temperature controlled stainless steel vats.

Ageing potential

Ready to drink now, this wine will keep for 1 to 2 years.

Tasting

A magnificent, bright, pale green colour. The nose is rich with springtime aromas, hints of blackcurrant, grapefruit and green apples. A clean, gentle start, followed by a round, crisp fullness on the palate. The full, long finish carries aromas of boxwood, green apples, acacia flowers and honeysuckle.

Food pairing

Perfect as an aperitif or with fish, seafood or white meat.

Quoted to Guide Hachette, 2019 89 pts, Wine Enthusiast, 2018



