



## CHATEAU LA TUILERIE BORDEAUX BLANC 2019/\$19.99



### DESCRIPTION

Chateau La Grave is the pearl of the Tuileries. The Chateau belongs to the third generation of winemakers in the family. Their love, devotion, and passion for winemaking allowed their wine farm to become one of the best in the region. Chateau La Tuileries owns 300 hectares of land, of which 60 hectares are reserved for vineyards.

Chateau La Tuilerie enters the house wine Cordier, founded in Bordeaux in 1886. Since then, the House Cordier rapidly developed as a merchant, and since 1917 also as a wine producer and owner of vineyards. It is difficult to find a corner of the world, where would not have been the products of the House Cordier, and the main priorities in the manufacture of wine is to respect the balance between traditional and modern technologies, as well as environmentally friendly products. Today, in the possession of the company are 15 locks and about 230 hectares of vineyards in Bordeaux.

The farm owned vineyards are located on a hilly area, dominated by clay and quartz soil. Since vineyards are located at different heights of the hills, berries differ in taste and aroma. So the grapes grown on the northern exposure of the hill, has a more refined taste than the one that grows on limestone soils. Clay soil can produce bright, concentrated, aromatic wines, which nevertheless can not boast of minerality.

### CHATEAU LA TUILERIE BORDEAUX BLANC 2019

Chateau la Tuilerie Bordeaux Blanc is 50% Semillon and 50% Sauvignon Blanc from vines with an average age of thirty years.

## Tasting Notes

### Nose:

The color of this is clear with straw yellow tints. Aromas of hazelnut and dried fruit combine with citrus fruit in the bouquet.

### Palate:

The attack is supple and well balanced with good structure and nicely controlled liveliness in the finish.

### Pairing:

White Bordeaux (a.k.a. The blend of semillon with sauvignon blanc) is a fresh and flavorful wine that pairs well with arugula salad with lemon and parmesan, asparagus risotto, shellfish, angel hair pasta with basil pesto, and yellowtail sushi with avocado.

## Graves A.O.C., Bordeaux, France

