



CHATEAU LA CAUSSADE BORDEAUX BLANC 2021/\$11.99



DESCRIPTION

The family property launched in 1946 by Jean-Claude Ballet's grandfather, Cyprien Furt, with only 5 hectares, was taken over 16 years later by his grandson and now by his children: Nathalie, in charge of management and trade and Bruno, specialized in viticulture and wine-making.

Today, the family cultivates 67 ha of vines on 2 châteaux:

Château Jean Dugay, the first property acquired by Monsieur Ballet in 1972. It straddles the AOC Bordeaux and the AOC Graves de Vayres, thus offering several wines (White, Red and Rosé).

Château La Caussade, acquired in 1990 and located exclusively in the AOC Graves de Vayres, produces a red wine for ageing.

Nathalie and Bruno combine traditional methods of working with the vineyard and wine with new, more efficient techniques, thus extracting the best from the terroir while respecting nature to keep a healthy and clean environment.

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Chateau La Caussade Bordeaux Blanc is composed of 96% Sauvignon and 4% Semillon grapes from 20 year old vines. The vines are grown in clay-limestone soil with fossilized oysters in subsoil. The grapes are manually harvested, crushed, and macerated on the skins for 10 to 24 hours in stainless-steel tanks. It ages on the fine lees with regular stirring.

Tasting Notes

Nose:

Pale yellow color with green reflections. An expressive and elegant wine with acacia floral notes supported by citrus, and exotic fruit aromas.

Palate:

The complexity on the palate combines breadth and balance. The fruity notes of grapefruit, lemon, and passion fruit offer a refreshing tonic and mineral feel. It's concentrated and intense, with a rich mouthfeel and bold grapefruit flavors that linger a long time on the finish.

Pairing:

White Bordeaux wines are very versatile and can work gracefully with a variety of different food combinations. As a general rule of thumb, these wines will pair well with any white fish and buttery dishes.

It is perfect as an aperitif or paired with langoustines, oysters, mussels, smoked salmon, seafood, sushi, sashimis, cod salad, and goat cheese.

Winery Website: [About Us | Château La Caussade \(chateaulacaussade.com\)](https://www.chateaulacaussade.com)



Bordeaux A.O.P., France

