



TASTING NOTES

Easy drinking Sauvignon Blanc from Bordeaux. Not too serious, but still offering lively acidity, herbs, spice, citrus, and stone fruit.

Chateau Camarsac Blanc de Camarsac, Bordeaux Blanc

COUNTRY	ABV
France	12.5%
REGION	VARIETALS
Bordeaux	Sauvignon Blanc Semillon
APPELLATION	
Bordeaux	

WINERY

Between Bordeaux and Saint-Emilion, between two seas, on the Camarsac promontory, the 14th-century chateau of the black prince anchors the domain in history, even as the winery integrates modern technologies and winemaking practices. Only with the combination of know-how, technique, tradition, hard work, and passion could Thierry Lurton and his team successfully remain anchored in their terroir and history while simultaneously innovating towards a sustainable future.

The vineyard extends over the communes of Camarsac, Loupes, Saint Aubin de Branne, Cabara, and Sainte-Terre. Château Camarsac prioritizes authenticity and precision in each of their cuvees. They even feel their mission is grander than themselves: to inspire in others the desire to work faithfully in tandem with the land to bring out the quintessence of what nature has to offer.

CULTIVATION

Located between Bordeaux and Saint Emilion in the heart of the Entre-Deux-Mers, Camarsac fortress, erected on a hill and surrounded by its vineyards, is one of the most amazing sights and the most enchanting of Bordeaux. Maceration of the grapes before pressing.

VINIFICATION

After settling of the juice, the temperature is controlled between 16 to 18° C for alcoholic fermentation.

AGING

Aged for 3 months on fine lees in stainless steel tanks.

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