



#### 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	

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#### 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.

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#### 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.