Château Tanesse

Cadillac





Located on a high hillock among Langoiran's sloping vineyards, this Bordeaux charterhouse was built during the second half of the 18th century by the Tanesse family. The property is surrounded by 30 hectares of vineyard atop very old foundations. Overlooking Langoiran's medieval 13th century castle, a magnificent panoramic view stretches from the edge of the Sauternais to the outskirts of Bordeaux while following the meanders of the Garonne River.
The particular microclimate of the sloping vineyards overlooking the Garonne River allows for the growing of this sweet wine. The alternation of misty mornings and sunny afternoons favours the development of "noble rot", a fungus that allows for the concentration of sugars, aromas and flavours in grapes.
Late harvests are carried out by hand in several waves or "sortings".



A.O.C.: Cadillac

District: Langoiran

Vineyard surface area: 2 hectares

Terroir: Silty-gravelly slopes

Grape varieties: 80% Sémillon, 20% Sauvignon

Average vine age: 26 years

Viticulture: Traditional Bordeaux-style vine training, with two canes and a flat arch. Controlled grassing-down of the vine rows or mechanical working of the soil, to improve the soils' vitality and biodiversity.
Manual "green harvesting", for a homogeneous distribution and proper aeration of the grape bunches.
Mechanical grape harvesting.

The entire vineyard is managed using sustainable viticulture, certified as HVE3 (High Environmental Value), and we are committed to a Corporate Social Responsibility (CSR) approach certified by Ecovadis.

Vinification: Harvesting is carried out in several waves or sortings. During each sorting, only the ripest grapes are gathered. Following destemming, a gentle and progressive pressing in pneumatic presses. Clarification and alcoholic fermentation in stainless-steel tanks at low temperature (18-20° C). Fermentation stopped before full consumption of sugars.

Ageing: In French oak barrels.

Tasting notes:
Coloured shades of golden yellow and topaz. This rich, persistent wine has notes of honey and dried apricot, enhanced with citrus peel. Typical of the great sweet wines of the right bank, it surprises with its minerality and freshness.
Best enjoyed as an apéritif or with a chocolate dessert.

2018 Vintage: 1 Star, Guide Hachette des Vins 2021
89 PTS JAMESSUCKLING.COM
2019 Vintage: 89 PTS JAMESSUCKLING.COM 88 PTS WINEENTHUSIAST
2021 Vintage : 90 PTS WINEENTHUSIAST

VIGNOBLES GONFRIER
BORDEAUX

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