

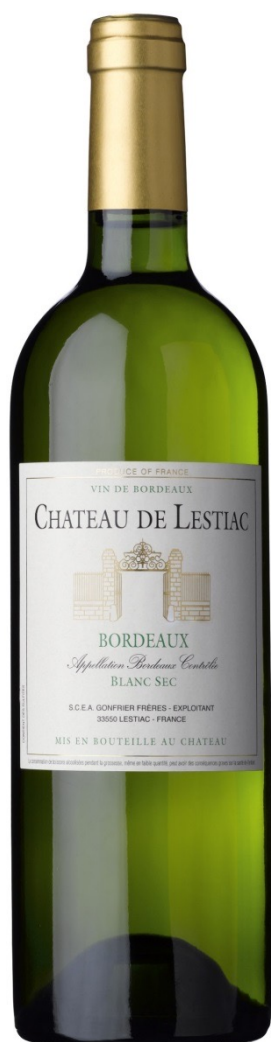


CHÂTEAU DE LESTIAC

BORDEAUX DRY WHITE



Château de Lestiac carries the same name as the municipality in which it is located, 25 kilometres southeast of Bordeaux, on the right bank of the Garonne River. The wine is vinified at Château de Marsan, home to the estate's headquarters and the winery facilities built by the Gonfrier family. The Bordeaux dry white is made from Sauvignon Blanc and Sémillon grapes grown on our sloping vineyards overlooking the Garonne River. Complex and full of character, this wine is best served after a few months of ageing.



A.O.C.: Bordeaux dry white

District: Lestiac-sur-Garonne

Vineyard surface area: 20 hectares

Terroir: Clayey-gravelly slopes

Grape varieties: 60% Sauvignon
40% Sémillon

Average vine age: 20 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.



Sustainable farming methods are applied to the entire vineyard, which enjoys HVE3 ("High Environmental Value") certification.

Vinification: The grapes are harvested upon reaching their maximum aromatic potential. Maceration under inert gas to capture the best of the grape skins, followed by delicate fragmented pressing. Clarification of the must, then alcoholic fermentation under controlled temperature (18° C). A third of the wine is fermented in French-oak barrels.

Ageing: On fine lees in stainless-steel tanks and 50% in barrels for a duration of 6 months, followed by blending.

Tasting notes:

Hues of light green. Powerful nose, with notes of citrus and white-fleshed fruits, and a touch of smoke. Frank, mineral and dense in the mouth, with fruit and acidity giving freshness to this white wine. It is a lovely Bordeaux white wine full of character.



VIGNOBLES GONFRIER
BORDEAUX