



CHÂTEAU TASSIN

BORDEAUX DRY WHITE



*Château Tassin is located within the municipal district of Rions (from the Latin *Rivium* or “built on rock”), one of the region’s oldest medieval towns. Fortified around the 12th century, Rions has managed to preserve its old ramparts, as well as its narrow winding streets bordered by old picturesque buildings. The château’s vineyard stretches across both the slopes overlooking the town and the plains bordering the Garonne River. The château was originally located on “Tassin’s Isle”, but the extraction of gravel and sand from the riverbed (since forbidden) eventually undermined its foundations.*



A.O.C.: Bordeaux dry white

District: Rions

Vineyard surface area: 8 hectares

Terroir: Clayey-limestone slopes

Grape varieties: 40% Sémillon
30% Sauvignon Blanc
20% Sauvignon gris
10% Muscadelle

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 Haute Valeur Environnementale (“High Environmental Value”) certification.

Vinification: The grapes are destemmed and delicately pressed in a pneumatic press under inert gas. After racking of the must, alcoholic fermentation occurs at a controlled temperature (18° C) so as to produce fresh aromatic wines.

Ageing: On fine lees and in stainless-steel tanks.

Tasting notes:

Straw-coloured wine with brilliant hues. A very fruity nose with aromas notably of citrus fruit and pear. Château Tassin Bordeaux Blanc is a dry white that perfectly accompanies fish and seafood, as well as fine charcuterie and sheep's milk cheese.



VIGNOBLES GONFRIER
BORDEAUX