



# COMTE DELOURMEL

## BORDEAUX SWEET WHITE



*Since 1997, the Vignobles Gonfrier have developed their “vinifying wine merchant” activity. This amounts to purchasing grapes from some forty partner winegrowers, in accordance with our production specifications and overseen by our technical staff. The resulting wines are vinified and aged by our own oenologists at our Chais de Rions site. “Comte de Lourmel” pays homage to Général de Lourmel who served in the army of Napoleon III. He won fame notably in Algeria and Crimea, where he died during combat in 1854. Up until 1962, the Gonfrier family lived in an Algerian village named after the general as a tribute to his bravery.*



A.O.C.: Bordeaux sweet white

Vineyard surface area: 30 hectares

Terroir: Clayey-limestone slopes and gravelly plateau of the Entre-deux-Mers region

Grape varieties: 85% Sémillon  
15% Sauvignon

Average vine age: 20 years

Viticulture: The grapes are grown on partner properties, where we participate in caring for the vines and overseeing the vineyards' health all year long.



*The wines are made from grapes grown on vineyards certified as High Environmental Value (HVE3), and we are committed to a Corporate Social Responsibility (CSR) approach, certified by Ecovadis.*

Vinification: The grapes are harvested when ripe with a high sugar potential. During vinification, a portion of the sugars is transformed into alcohol, while the rest – called “residual sugars” and generally amounting to 34 grammes – remain in the wine.

Ageing: In stainless-steel tanks.

Tasting notes:

A brilliant yellow in colour, with a light harmonious mouthfeel and aromas of white flowers, peach and apricot. A pleasant wine that's easy to drink. Ideal for aperitifs, spicy cuisine and desserts.



LES CHAIS DE RIONS