



LESTRUELLE

BORDEAUX BLANC BOISÉ

Carefully selected by Patrick Bouey, owner of Château Lestruelle, with Nicolas Meylan, Estate Manager, this wine has been created with the same careful finesse and requirement that apply to all other cuvees and estates for the Bouey Family Vineyards and Châteaux, a signature that is of the highest quality and excellence.

SOIL: The vines are located in the « Entre-deux-Mers » area on clay-limestone soils.

GRAPE VARIETIES: 80% Sauvignon, 20% Sémillon

WINEMAKING: Fermentation for 15 days in stainless steel vats. Aging in thermoregulated vats. French oak staves to bring roundness and woody notes.

TASTING NOTES: Lestruelle Blanc Boisé 2014 presents a nice clear pale color and a nose of citrus and exotic fruits (passion fruit) with slight woody hints. The palate is lively with a great fullness enhanced by a slight sweetness due to the woody notes.

Serve at 13°C.