



MAISON BLANCHE

BORDEAUX BLANC BOISÉ

Carefully selected by Patrick Bouey, owner of Château Maison Blanche, with Pierre-Olivier Larrieu, 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: Sauvignon, Sémillon, Muscadelle

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

TASTING NOTES: This pale yellow wine has an intense, elegant nose with pears and peach aromas with lemony notes and white flowers. In the mouth, the attack is fresh with a nice fruity volume. Long and tasty finish. To be enjoyed as an aperitif, accompanied by a fresh goat cheese salad or on a seafood platter.

FAMILLE BOUEY
Vignobles et Châteaux