



MAISON BLANCHE

BORDEAUX BLANC MOELLEUX

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: 100% Sémillon

WINEMAKING: Pressing of the grapes with noble rot of mold (*Botrytis*), alcoholic fermentation, mutage (alcohol addition), ageing in stainless steel vats for 9 months.

TASTING NOTES: With a clear golden color, this wine is produced with Sémillon variety planted on clay soil. Fresh and delicious, it unveils a nose of fresh citrus (lemon, grapefruit) and passion fruit. The round and suave palate offers a nice balance and a good length with a floral and fruity finish.