

Château Lauduc

Classic



VINTAGE	2022
REGION	Bordeaux
APPELLATION	Entre-deux-Mers - Bordeaux Blanc
VARIETAL	55% Sauvignon Blanc 45% Sémillon
TERROIR	Limestone-clay, mainly gravels
INFO	115 Ha (277.15 Acres) total vineyard & 3.85 Ha (9.51 Acres) devoted to Entre- deux-Mers 30 year old vines Aged in thermo-regulated stainless steel tanks - Less than 2 Grs. Residual Sugar / L. Fined / Filtered HVE 3 Certified High Environment Value - Organic Conversion

About the Estate:

Family estate for 4 generations now run by Régis & Hervé GRANDEAU, the 115 Hectares (277.15 acres) vineyard of Château LAUDUC is located on the highest hillsides of the commune of Tresses, only 10km away from downtown Bordeaux. Enjoying various exposures and soils (limestone-clay, siliceous, gravels) which are particularly well adapted to vine growing and allowing grapes to achieve perfect ripeness.

Partly hand harvested at their best maturity, the vinification of these "rare" berries of Sauvignon Blanc, Sauvignon Gris and Semillon is handled in the modern vinification cellar, in special thermo-regulated small stainless steel tanks, after a soft pneumatic pressing to gently extract the aromas and full expression of the fruit.

It goes without saying that the total production of Bordeaux white is estate bottled and nearly "allocated" to each customer...

Château LAUDUC Classic Entre-deux-Mers is not just a "complement" to the great range of wine provided by LAUDUC... it is a superb white, a perfect and elegant balance between Sauvignon Blanc & Sauvignon Gris for the crispiness and freshness, and Semillon for the elegance and length. "overall excellent precision, tension and drive" Decanter Magazine.

Tasting Notes:

Man! Producing a bright, zesty dry white wine in 2020 was a challenge! They did it. Citrusy nose with some "peps", anise notes, and freshness. Clean, tonic and juicy palate, with a tasty length keeping the perfect acidity!

More to come

Food Pairings: Soon to come

Press Review: Soon to come

2020 Vint. "Grapefruit, lychee and peach on the nose. The palate is well defined, elegant and expressive, with juicy lychees again, nectarine and pink grapefruit flesh. Unusual flavor profile really, quite bitter but in a good way. Fresh and inviting. A good food wine to pair with creamy pasta dishes, cheese or salads.' 90 Pts Decanter Magazine