

## Château Grand-Portail



<b>VINTAGE</b>	<b>2022</b>
<b>REGION</b>	<b>Bordeaux</b>
<b>APPELLATION</b>	<b>Entre-Deux-Mers Haut-Benaige</b>
<b>VARIETAL</b>	75% Sauvignon Blanc 15% Sauvignon Gris 10% Semillon
<b>ALCOHOL</b>	12.5%
<b>TERROIR</b>	Limestone-clay
<b>INFO</b>	50 Ha (120.5 Acres) total vineyard & 5.7 Ha (14.08 Acres) devoted to Entre-Deux-Mers Haut-Benaige.  Most of the Semillon vines are over 50 years old. Low Sauvignon yields  Vinification & aging in stainless steel tanks - Fined / Filtered  <b>Sustainable Agriculture Practices - HVE 3 farm certified having high environmental value.</b>

### About the Estate:

Château GRAND-PORTAIL - family estate for 6 generations now run by the young son, Olivier CAILLEUX - is located in Escoussans within the Entre-deux-Mers area and more precisely, in the heart of the small, distinctive and expressive Haut-Benaige appellation. Haut-Benaige refers to the coveted over 100 meters high ground inland from the historic river town of Cadillac, which looks across the Garonne to the appellation of Graves. This hill country's southern-facing slopes and good drainage make for prime vineyard land and is why the sector was granted its own appellation in 1955.

We discovered and began to work with Château GRAND-PORTAIL in 1992, dealing first with the father until the young son Olivier fully took over the culture and vinification of the estate, 15 years ago. Olivier CAILLEUX slowly but surely developed the full expression of his terroir with new plantations to better adapt the grapes to his soil and exposures (both Sauvignon grapes being planted on more clayey terroir and close to a small river to bring cooler temperature at the proper time and optimize fruitiness), introducing Sustainable Agriculture Practices, & now being HVE 3 certified, green covering, new pruning methods and thermo-regulation.

More to come

### Tasting Notes:

Fresh, crisp, citrusy, fruity and very aromatic nose on apples and pear, with anise notes and just a delicate Sauvignon boxwood hint and stone fruits. Really distinctive Semillon & Sauvignon harmony. As attractive, bright and citrusy palate, keeping the pear notes and zesty length.

### Food Pairing:

Anything green or coming from the sea. Maybe the best of both; Salad Niçoise w/ rare tuna - C. Heffley

### Press Review:

Soon to come

2019 Vint."This well balanced wine offers strong mineral & citrus flavors. It is fresh & floral while also textured, giving an attractive bite to the fruitiness." Wine Enthusiast.