

Château des Cèdres

Bordeaux Blanc



VINTAGE	2023
REGION	Bordeaux
APPELLATION	Cadillac Côtes de Bordeaux
VARIETAL	85% Sauvignon Blanc 10% Sauvignon Gris 5% Semillon
ALCOHOL	12.5%
TERROIR	Limestone-clay and gravel slopes
INFO	35 Ha (86.5 Acres) total vineyard, 5 Ha (12.1 Acres) white varietals in Cardan and Paillet Low temperature fermentation , maceration of the Sauvignon to extract maximum aromatics and freshness < 1 g/L Residual Sugar Fined / Filtered Sustainable Agriculture Practices - HVE 3 certified from 2021 Vintage.

About the Estate:

The total 35 hectares vineyard of Château des CEDRES is situated in Paillet in the heart of the 1eres Cotes de Bordeaux and Cadillac Appellations. With an incredible and unobstructed view on the Garonne Valley at more than 120 meters altitude, the 86.48 acres vines have an exceptional exposure and natural draining. Cultivated following Sustainable Agriculture practices for more than 15 years, Château des CEDRES produces very expressive Red Bordeaux, Cadillac Côtes de Bordeaux, sweet white Cadillac, and a crisp and aromatic Bordeaux Blanc.

The wines of Serge & Cedrick LARROQUE all have this in common: expressive, aromatic, fresh. The Bordeaux Blanc is composed of Sauvignon Blanc from the commune of Cardan at 100 meters up, as well as Sauvignon Gris, and a touch of Semillon from Paillet.

Traditional vinification with low-temperature fermentation to preserve maximum freshness. Skin maceration of the Sauvignon Blanc extracts maximum aromatics and develops texture and roundness.

The 2023 vintage challenged the vineyard with disease pressure then blessed the cellar with very nice quality of fruit thanks to moderate temperatures and ideal end to the growing season. Then, mid-September hail threatened the entire harvest but just spared the domaine "by an act of god" says Serge Larroque.

Tasting Notes:

Juicy, almost exotic nose with ripe citrus, clementine juice and zest, very expressive and primary with crisp pineapple as well. Really fresh on the palate. The touch of Semillon expresses itself on the mid-palate, building a touch rounder texture. The finish is very balanced and clean, pure easy pleasure.

Food Pairing: Local seafood, or fish tacos, pineapple salsa

Press Review:

Soon to come