

Château Lauduc



VINTAGE	2023
REGION	Bordeaux
APPELLATION	Entre-deux-Mers - Bordeaux Blanc
VARIETAL	55% Sauvignon Blanc 45% Sémillon
ALCOHOL	12.50 %
TERROIR	Limestone-clay, mainly gravels
INFO	60 Ha (148 Acres) total vineyard & 3.85 Ha (9.51 Acres) devoted to Entre-deux-Mers & Bordeaux Blanc 30 year old vines Vinification in thermo-regulated stainless steel tanks - 4 months aging on the lees with daily steering Less than 2 Grs. Residual Sugar / L. Fined / Filtered HVE 3 Certified High Environment Value - Terra Vitis

About the Estate:

Family estate for 4 generations and since 1923, now run by Régis & Hervé GRANDEAU, the 60 Hectares (148 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. Four months aging on the lees before bottling.

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

Château LAUDUC 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 crispness and freshness, and Semillon for the elegance and length. "overall excellent precision, tension and drive" Decanter Magazine.

Tasting Note CRISP - AROMATIC - DRY - ZESTY

Lively and crisp on citrus (lemon) minty, grapefruits and fresh grass hints. Perfect Sauvignon Blanc expression. Bright and aromatic palate with perfect acidity and tasty length from Semillon.

Very inviting!

Food Pairings:

Perfect with shellfish, especially poached shrimp or broiled crabcakes

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