

## Château des Cèdres

### Bordeaux Blanc



<b>VINTAGE</b>	<b>2024</b>
<b>REGION</b>	<b>Bordeaux</b>
<b>APPELLATION</b>	<b>Cadillac Côtes de Bordeaux</b>
<b>VARIETAL</b>	80% Sauvignon Blanc 20% Semillon
<b>ALCOHOL</b>	12.5%
<b>TERROIR</b>	Limestone-clay and gravel slopes
<b>INFO</b>	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  <b>Sustainable Agriculture Practices - HVE 3 certified from 2021 Vintage.</b>

#### 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, very crisp and citrusy nose on grapefruit, clementine and citrus. Very expressive and primary with crisp pineapple as well. Really fresh on the palate and perfect acidity. 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

2023 Vint.: "Mainly Sauvignon Blanc, this wine with its green asparagus aroma has hints of yellow fruits to go with the citrus. It is perfumed wine, finishing with fine acidity." Roger Voss **Best Buy** Wine Enthusiast Oct. 2024