*France, AOC Bordeaux | 2025*

# CHATEAU DE LIONNE GRAVES BLANC

**”Distinctive”**




*Story* This wine carries the AOC Graves Blanc appellation. The Sauvignon Blanc (70%) and Sémillon (30%) grapes were pressed without skin contact, and the juice was fermented in concrete tanks. After fermentation, the wine was aged on its fine lees for four months. During maturation, the lees were stirred daily (bâtonnage) to enhance texture and creaminess while preserving freshness. The result is a fresh and vibrant Bordeaux white wine that is best enjoyed within the next two to three years. Most importantly, this distinctive wine displays an authentic Graves character.

**COLOR** Golden yellow with green highlights.

**AROMA** The elegant bouquet reveals notes of ripe citrus, melon, white currants, peach, lychee, passion fruit, and fresh herbs.

**TASTE** Dry, richly fruity, peach-driven, mineral, balanced, and distinctive. The long finish lingers with citrus and tropical fruit notes.

**TIPS FOR USE** Château de Lionne Graves Blanc is an excellent match for seafood, white meats, and a variety of salads. Goat cheese salad, asparagus risotto, or a vegetable stir-fry are all excellent choices. The wine also works beautifully as an aperitif.

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| **WINE TYPE** | White wines | **PACKAGE SIZE** | 6 bottle(s) |
| **GRAPES** | Sauvignon Blanc 70%<br>Semillon 30% | **BOTTLE CLOSING** | Natural cork |
| | | **BOTTLE SIZE** | 0,75 l |
| **MANUFACTURER** | | **PRODUCT NUMBER** | 289004 |
| **ALCOHOL CONTENT** | 11,5% | | |
| **SUGAR CONTENT** | 0,6 g/l | | |

Norex Responsibility Indicator:

| Norex requirements | Good | Very good | Excellent |
|---|---|---|---|
| Environmental friendliness | Fulfills Norex requirements, but we are waiting for more information... | | |
| Social responsibility | | | |
| Administrative accountability | | | |

Responsibility review has been conducted by Norex. Read more norex.fi/vastuullisuusmittari

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