

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.

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



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