

# the wine trust

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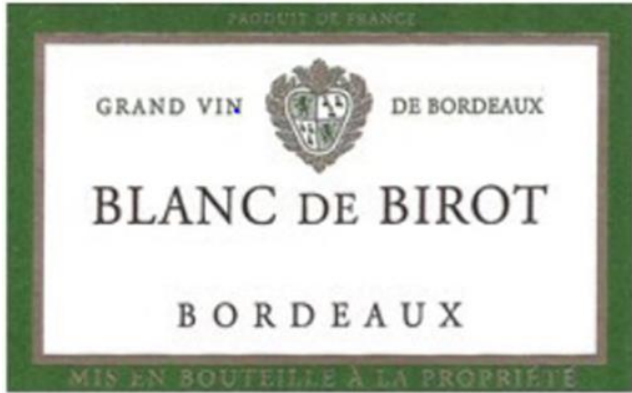
## Chateau de Birot Background

**Owner:** New Century Tourism Group (China)

**Country:** France

**Region:** Bordeaux – Cotes de Bordeaux

**Description:** Situated in the beautiful hills of Cadillac on the right bank of the Garonne River, Chateau de Birot is a renowned 90 acre estate dating to the late 18<sup>th</sup> century. Under the watchful eye of former owners the Fournier-Casteja family, the estate benefitted from a major renovation program starting in 1990. The classic Bordeaux terroir of clay and limestone with interspersed gravel outcroppings provides the raw materials for a classic and concentrated right bank blend that punches well above its weight.



## Wine Notes – 2018 Chateau de Birot Blanc, Bordeaux

Less than 1,000 cases were produced of this gorgeous blanc that is approximately equal parts Sauvignon Blanc and Semillon. As it has been for years, production of the wine was overseen by Arthur Fournier, estate manager and scion of the former family owner of the property. The estate is situated on a plateau overlooking the Garonne River against a background of Chateau D'Yquem and Chateau Climens and its superb terroir shines through in the crisp, mineral and lemongrass Sauvignon Blanc and smooth, melony Semillon. Together, they produce a delicious Bordeaux blanc with notes of white flowers and elderberry and a smooth mouthfeel. This gem strikes a balance between freshness and fruit, with a satisfying citrus-inflected finish. A true standout in a sea of Sauvignon Blancs - from Bordeaux and beyond - at this price point.

## Technical Specifications

<b>Varietal Composition:</b>	72% Sauvignon Blanc / 28% Semillon
<b>Production Volume:</b>	1,500 cases
<b>Vineyard Characteristics:</b>	Sloped clay and limestone, with gravel outcroppings, east- and south-facing, 20+ year old vines on average
<b>Wine-Making / Vinification:</b>	Each plot separately farmed, hand-harvested, whole-cluster grapes direct pressed into tank 15% fermented in oak barrels, 85% fermented in stainless steel vats, temperature controlled for 10 days, using select yeast Aged 4 months with 3 months of lees contact in same vessels prior to release. Filtered.
<b>Alcohol / Volume:</b>	12.4%
<b>Residual Sugar:</b>	0.3 g/L
<b>pH:</b>	3.2
<b>Acidity:</b>	3.5 g/L
<b>Packaging:</b>	12-pack cardboard