

Château Haut Guillebot

BORDEAUX BLANC . CUVÉE PRESTIGE . 2011

GRAPE VARIETIES:

100% Sémillon

We select our best and oldest plots to make this wine.

VINIFICATION AND MATURING :

In oak-barrels.

COLOUR :

Light gold.

NOSE :

Intense and complex, apricot, orange zest and vanilla.

PALATE :

Very lively and fresh, ample with tropical notes and fresh citrus final.

ADVICE :

On grilled fish, cooked foie gras or a grilled crayfish but also with poultry. It is a complex, elegant and very fine wine.

