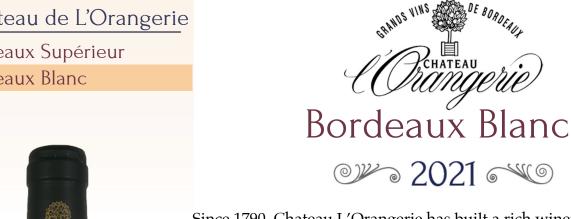
Château de L'Orangerie

Bordeaux Supérieur Bordeaux Blanc



Since 1790, Chateau L'Orangerie has built a rich winemaking tradition through 10 generations of the Icard family. Grown in the heart of Entre-Deux-Mers on chalky clay hills, this youthful Bordeaux Blanc blends the brightness of Sauvignon Blanc with the roundness of Semillon. Expressing restrained acidity and bright aromatics, this is a food-friendly wine with an affinity for sushi, salads and lighter sides. Uniquely situated in the Entre-Deux-Mers sub-region of Bordeaux, this estate produces topnotch wines through sustainable agriculture and a modern winery.

Region: Bordeaux, France

Appellation: Bordeaux

Vine Age: 30 Years

Varietals: 80% Sauvignon Blanc,

20% Semillon

Soil Type: Chalky clay and sand

Alcohol: 12%

Closure: Screwcap

UPC #335490141231

Size: 750 ml

Vinification: After a period of cold settling, a 10-day fermentation at low temperature allows the maximum aromatic release and brings great fineness to the wine.

Tasting Notes: Opens with expressive citrus - ripe lemon, zesty grapefruit, and juicy white peach. The palate offers crisp clarity, lighter weight, and vibrant fruit. Poised and calibrated, wraps up with a refreshing finish.

Food Pairing: Best as an aperitif, or with briny oysters, fresh summer salads, savory sushi and goat cheese

Wine Enthusiast, "Crisp with bright citrus flavors, the wine is lively and fresh." "Best Buy" - 3 Vintages in a Row!

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