

CHÂTEAU MONTCABRIER

Bordeaux Blanc AOC

Coming from a plot historically independent of Château Recogne, the grapes of Château Montcabrier are always harvested and vinified separately. The soils are predominantly clay and sand and offer a singular wine with a refined style dominated by fruit.

The 100-hectare vineyard is located on the right bank of Bordeaux, in the heart of one of the most qualitative terroirs for the production of the best wines of the appellation : the Golden Triangle of Fronsadais. The 4th generation of the family has put all its efforts into producing the finest Bordeaux wines, based on family know-how, sustainable viticulture and qualitative technical equipment.



HVE3 CERTIFIED

TASTING

A refreshing and very lively white wine whose production process preserves the delicate aromas of Sauvignon and Semillon. Well balanced between green apple, citrus and tropical fruit notes. It has a nice round structure in the mouth and a lemony finish.

AGEING POTENTIAL

To consume in its young years

SERVE AT 4-6°

PERFECT PAIRING

Aperitif, seafood, fish, white meat



VINEYARD

AREA FOR THIS WINE *2 hectares*

TERROIR *Siliceous-clay*

AVERAGE AGE OF THE VINES *20 years*

VITICULTURE *Conventional*

HARVEST *By machine*

WINEMAKING

VATting HOUSE

Early morning harvest. Grapes are cold-pressed as soon as they enter the winery and then fermented in temperature-controlled stainless steel vats. Bottled within 4 to 5 months following the harvest.

BLEND

35% Sauvignon blanc

35% Sauvignon gris

30% Sémillon

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ABOUT THIS WINE

« A very fruity wine, with a refreshing and tangy finish. »

Elodie & Marc Milhade



XAVIER
MILHADE
VIGNOBLES