

# Château de Portets

## AOC Graves White Wine 2022



**Alcohol :** 12,5 % /vol

**Cellaring Time:** 3 to 6 years

**Food and Wine Pairing :** As a wine aperitif, an appetizer course, a raw fish or marinated fish, seafruits, or even with certain cheeses, for example a blue cheese or goat cheese.



*Bursting with freshness and a beautiful greenish yellow color, that is dense and profound. Pleasant and complex fragrances with great complexity, bringing hints of grilled notes, and white peach. A beautiful achievement with charm and sensuality, rich, generous and opulent.*

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<b>Soil type</b>	Strong and gravelly soil, Pebbles and rounded, on clay-siliceous subsoils.
<b>Yield</b>	27 Hl per hectare
<b>Vineyard area</b>	4,96 hectares
<b>Average Age of the vines</b>	25 years old
<b>Planting density</b>	5.000 vines / hectare
<b>Production</b>	17.000 bottles
<b>Varietals</b>	60% Sémillon 30% Sauvignon 10% Muscadelle
<b>Winemaking</b>	Manual harvest Skin maceration during 8 hours Lees stirring during 6 months
<b>Enologist</b>	Antoine Médeville - Oenoconseil

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