

Château Pont de Brion blanc

AC Graves

Country	France
Type	Still wine
Color	White
Situation	In Langon, 45 km south-east of Bordeaux
Owner	The Molinari family
Surface	45 hectares
Soil	Sandy clay and gravel
Average production	40hl/ha
Grape varieties	65% sémillon 35% sauvignon
Age of the vineyard	45 years
Cellaring	8 to 10 years
Viticulture	Traditional but with an ecological approach that restricts the use of herbicides; defoliation and green harvest to have optimal yield control.
Winemaking	Hand-picking with a strict selection of the grapes is followed by skin contact and debourbage (removal of the coarse impurities) by cold treatment; the must is put into oak barrels for fermentation with temperature control.
Ageing	In oak barrels, with regular "bâtonnage" (stirring up the lees in order to develop structure and flavours).
Tasting notes	This wine has a nice, deep golden yellow colour and a bouquet with flavours of honey, candied fruit, wax and apricot, in the mouth it is creamy, powerful and very harmonious.
Note	Regularly selected by several guides (like the Guide Hachette des Vins).
Gastronomy	Crustaceans (lobster, crayfish), cold fish, fried or grilled fish, fish sauce, pâtés and terrines, cold dishes, entries cream cheese tenders.

C · H · Â · T · E · A · U
PONT DE BRION

Molinari



GRAVES • 2014

