





CHÂTEAU MAISON BLANCHE

MÉDOC CRU BOURGEOIS 2018

STORY:

Château Maison Blanche received the first official distinction of "Cru Bourgeois" in 1932. Handed down from generation to generation via the female line before Patrick Bouey acquired it in 1998, this wine mixes power of Médoc, nobility and elegance. It is one of the finest Médoc Crus Bourgeois

LOCATION & TERROIR:

34 plots on 3 villages (Saint-Yzens-de-Médoc, Blaignan and Saint-Germain-d'Estueil). 28 hectares in total with an average age of 25 years. The oldest ones were planted in 1954. Rich soils of clay, limestone and clay-limestone

GRAPE VARIETIES:

70 % Merlot, 25 % Cabernet Sauvignon et 5 % Cabernet Franc

WINEGROWING:

Sustainable agriculture. Mechanical tillage of the soil between the rows. Mechanical weeding on each row. Manual debudding. Double Guyot pruning. Meticulous lifting. Stripping and thinning if necessary

WINEMAKING & AGING:

Grapes from each plot fermented separately. Strong extraction with traditional pumping down. Maximum fermentation temperature of 28°C. Long maceration. The aging last 12 months in French oak casks (20% new barrels, 40% barrels of 1 wine, 40% barrels of 2 wines).

ABV: 14,5%

MILLÉSIME 2018:

Notes de dégustation : « *The deep garnet-purple colored 2018 Maison Blanche sings of crushed red and black cherries, blackberries and blackcurrants plus hints of lavender, bay leaves and underbrush. Medium to full-bodied, firm and chewy, it has bold freshness and plenty of crunchy fruit, finishing savory.* " Lisa Perrotti-Brown – Wine advocate

CONSULTANT: Stéphane Derenoncourt

