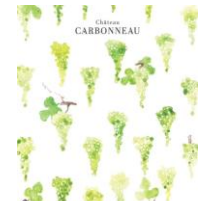

Château Carbonneau “Margot” Bordeaux Blanc

Winery: Château Carbonneau
Category: Wine – Still – White
Grape Variety: 100% Sauvignon Blanc
Region: Côtes de Bordeaux / Bordeaux/ France
Vineyard: Estate
Winery established: 1992
Feature: Organic



Product Information

Soil: clay and limestone
Elevation: 75 meters (246 feet)
Age of vines: up to 45 years old
Vinification: Hand-harvest in early September. Direct pressing, with a light extraction to maintain the pale color. Fermented with native yeast for 15 days at 77F. Lees stirring during 30 days after alcoholic fermentation. This will provide body to the wine and balance the acidity level. Aged in stainless-steel.
Yield: 49 – 55 hl/ ha
Tasting Note: Very expressive on the nose with notes of Granny Smith apples and grapefruit. Juicy on the palate with citrus aromas, great minerality and a long finish.
Production: 11,800 bottles

Producer Information

Château Carbonneau is situated on the eastern edge of Gironde straddling the communes of Pessac sur Dordogne and Gensac at an elevation of 246 feet above sea-level. In 2016, the Sainte-Foy Appellation became part of the Union des Côtes de Bordeaux.

The Franc de Ferriere family has owned the winery for four generations and in 1992 marked the beginning of a new era for Carbonneau. The old winery was restored, new stainless-steel vats were installed, and the cellar housed its first new barrels in 50 years. The winery was renovated with stone from the same era as the Château. The brothers Pierre and Hugo Franc de Ferriere are taking over the family business. Pierre is the winemaker at Carbonneau and Hugo manages the commercial aspects of the winery.

The property comprises 56 acres vineyards, 64 acres pastures and 15 acres of woods.

The proximity of the Dordogne River combined with the hilly countryside makes the vineyard perfectly suited to growing grapes. The Atlantic climate and hot dry summers are ideal growing conditions for the vines and allow the grapes to reach maximum maturity.

The vineyard is certified organic and is located on the hills of the property benefiting from a favorable south/south-west exposition. In the fields below, 20 Aquitaine Blond cows happily share 64 acres of more fertile grounds. The role of the cattle is tightly linked to the vineyard as they provide natural manure-based fertilizer produced on the farm. The winery only uses native yeast for fermentation.