

Château Lestrille, Entre-deux-Mers 2022



A refreshing, floral and full-flavoured white Bordeaux showing lively orange spice and peach through to a zesty finish.

Producer Note

Château Lestrille is located at the northern point of the Entre-deux-Mers appellation in the small town of St. Germain du Puch between Libourne and Bordeaux. Passionate and dedicated winemaker Estelle Roumage makes modern, elegant wines from sustainably cultivated grapes. The estate is certified with the High Environmental Value Level 3 and Estelle believes the essence of winemaking lies in the vineyard itself; placing considerable emphasis on respecting the balance of the soil. Each plot on the 45-hectare property is vinified separately with tailor-made precision and minimal intervention to respect and optimise the characteristics of the vintage and terroir, creating charming wines with the utmost appeal.

Vineyard

The vines are grown in the Bordeaux appellation of AOP 'Entre-deux-Mers', which translates literally as 'between two seas', although the seas are in fact rivers, the River Garonne and the River Dordogne, which respectively form the area's southwestern and northern boundaries. The area is significantly influenced by the proximity to the Atlantic Ocean, along with the two rivers, which temper the warm summers. The soils are predominantly clay and limestone, which produce elegant wines. Sustainability is paramount at Château Lestrille. They hold the Haute Valeur Environnementale (HVE) certification, which officially recognises the environmental performance of winegrowers, including biodiversity conservation, plant protection strategies, managed fertiliser use and water resource management. The vineyard is also in conversion to organic status and the vineyards are cultivated without the use of chemicals.

Winemaking

The grapes were harvested at optimum maturity, followed by skin contact and a cold stabilisation. Fermentation took place in temperature-controlled stainless steel vats, followed by maturation in stainless steel, for a period of five months. This wine was vinified with the utmost care, respecting the grape varieties, their aroma and flavour profiles and the wine's ultimate personality.

Tasting Note

A refreshing, floral and full-flavoured white Bordeaux, with intense aromas of citrus, lime and pear and unveiling an expressive mineral character on the palate. This delicious Sauvignon Blanc blend wine is lively with good length and shows remarkable balance.

Grape

Sauvignon Blanc 70%, Sauvignon Gris 19%, Semillon 6%, Muscadelle 5%



Winemaker:	Estelle Roumage
Region:	Bordeaux
Sub region:	Entre-Deux-Mers
Country:	France
Alcohol:	13.5%
Dry/Sweet value:	2 (1 is dry, 7 is very sweet)
Residual Sugar:	0.9
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic:	In Conversion
Biodynamic:	No
Product Code:	42212221
Case unit of measure:	12X75CL
Formats Available:	75cl
Closure:	Diam