



CHATEAU MAJUREAU SERCILLAN

Appellation: Bordeaux

Soil: Clayey-calcareous and silty. Rows on small hillsides. East-West exposure

Grpae varieties: Sauvignon Blanc 42%
Sauvignon Gris 28%
Sémillon 25%
Muscadelle 5%

Vineyard work: sustainable agriculture

Vineyard area: 4,5 ha

Age of vines: average 25 years old

Vinification: Prophylaxy vineyard conducting in order to optimize actions on the grapes and then improve their quality.

Double Guyot

Two manual removes of unwanted new shoots

No leaf thinning. Natural weeding

Ageing: 3 months in vats with stirring of the lees

Tasting

With an original blend (Sauvignon Gris) it displays mineral notes (silex) turning on warm crumbs and acacia honey. Fat but lively attack. It is an explosion of freshness on the palate brought by a well-handled acidity. A subtle and pure wine, respecting each of its varieties 's expressions.

Serving conditions: Chill

Pair with: Fatty fish, terrines, stuffed poultry

Origin

The foundation stones of Majureau were laid during the 16th century on the top of a hillside on the vineyard-rich right bank of the Dordogne River. During the reign of Napoléon III, the estate was named "Magereau", which means "red lands" in the local Occitan language, and a stately home was built with elegant columns and sculpted stonework. The present owner, a former industrial entrepreneur, acquired the property in 2012 and has brought all of her energy and passion to bear in order to create a lovely white Bordeaux.

