



CHATEAU NAUDEAU

Appellation : Entre-Deux-Mers

Soil: clayey-calcareous

Varietals: Sauvignon 70%
Sémillon 20%
Muscadelle 10%

Surface: 10/12 ha

Harvest: mechanical with manual sorting

Vinification: in concrete vats covered with epoxy-resin

Aging: In vats

Ecological care: used drums etc. recycled + minimal use of sulfites

Existing in red AOC Bordeaux.

Tasting

It is very expressive white wine with floral and fruity notes. Fresh and straight-forward on the palate, it goes perfectly with fish and seafood.

Serving condition: Room temp. (19°)

Pairings: fish and seafood.

Origin

This family run estate has been lovingly cared for and shared amongst the family from one generation to the next. The 3 distinct cellars are a reminder that the present Chateau is the result of a marriage of 2 older estates. The grandfather's cellar has been kept as a museum to display the historic tools and furniture. A shared enjoyment of life and a warm welcome are the life-blood of this family and the estate also accommodates visits from many camper-vans during the year, even during the harvest season!

Mr Lobre is a quietly passionate vine-grower, who works hard "behind the scenes" but when he mentions his entre-deux-mers - he thinks of "fragrance, quality and of course - french-fries and mussels". If he is unfaithful to his wine, it is always for a Château Couhins or a Gewurtztraminer...

