



CHATEAU DE RESPIDE

Appellation: Graves

Soil: Sand mixed with gravels

Varietals: 66% Sémillon
34% Sauvignon

Surface: 15 hectares

Age of vines: 35 years old on the average

Harvest: Mechanical ended by a sorting in the vat-house

Vinification: In stainless steel vats with temperature control.
Micro-bullage (addition of small quantities of oxygen to open fruit expression on the wine)

Aging: Aged 6 months on the fine lees with a gentle *batonnage*

Tasting

Bright yellow pale coloured, floral bouquet with intense citrus fruit notes. A lively wine, definitely on the fruit, not aggressive, very rounded, long, with a slight acidic finish.

Serving condition: chilled

Pairings: Seafood, fatty fish and poultry

Origin

Château de Respide is one of the oldest wine-growing Château of the Graves area. Built during the 17th century, with a Louis XIII Style, it was the property of Monsieur De la Reynie, lieutenant of the King Louis XIV. The Rodies family was the owner until 1932 and obtained the gold medal of the agricultural contest of Paris in 1899. It was in 1952 that the current owner Mr. Bonnet inherited it. The Château has been sold in 1973, but, the vineyard, the wine storehouses, and the agricultural buildings have been kept in order to preserve the wine's authenticity.

