

Wijnfiche
**Château Crabitey Blanc | Graves
France (GRAVES) – 2022**

Domain

Ch. Crabitey

Abandoning the world of finance and Paris, Arnaud de Butler has made his home among the vineyards of Bordeaux. After thorough training in viticulture, he took up the reins of Château Crabitey from his father. The first vintages he produced were revelations, winning one award after another. This Graves takes him up another rung in his well-deserved ascension.

Vinification

Running of the vineyard: Agriculture raisonnée (Sustainable Agriculture). Care of soil by ploughing. Pruning « Guillot double » method. Clearing of buds and bad branches, crown desuckering. Removal of unwanted leaves by hand at the berry setting. Yield: 40hl/hectare. Ageing: 6 months in French oak barrels on the lees with regular batonnage, 1/5th new oak.

Taste

A beautiful pale yellow wine with green tints. The fine, delicate bouquet unveils the typical mineral notes of its terroir, accompanied by floral and citrus aromas. The palate is charmingly fresh, highlighting chewy extract and great complexity together with hints of toastiness. The lingering finish rounds out the impression of an elegant, distinctive wine.

Food pairing

Fish - cod | Asparagus | Oysters - grilled | Crustacea | Salad with warm goat cheese

General information

Type: White wine

Grape varieties: Sauvignon blanc (80%), Sémillon (20%)

Viticulture: Sustainable/HVE

Storage (years): + 3-5

Serving temperature: 8-10 °C

Taste profile: Aromatic fresh



