



# Cailleton Blanc 2024

## AOC Graves

### Grape varieties :

- 50% Sémillon, 50% Sauvignon

### Alcohol content :

- 12 %

### Soil and Climate :

- Loamy-gravelly soil with an oceanic climate

### Tasting notes :

- Pale yellow robe with green reflections. Nose of peach and lime with hints of toasted almond. Fresh, tangy palate (lime) with a mineral finish.

### Winemaking and aging :

- Aged on lees for 4 to 6 months with an infusion of new French oak staves, this aging imparts richness, roundness, and creaminess to the wine, while developing a delightful texture and delicately integrated oak.

The minerality from the gravelly terroir adds freshness and finesse to the whole.

### Food pairing :

- Oysters from the bay, grilled calamari, or creamy goat cheese.

### Aging potential :

- 2 years and beyond

### Total SO<sub>2</sub> :

- 0,11 g/L

