HOUSE OF TOWNEND

Château Carbonnieux Blanc 2025, Cru Classé, Pessac-Léognan 6x75cl



Price	£152.00
Code	CARB020

Wine has been made at Carbonnieux since the mid-13th century, making it one of Bordeaux's oldest estates. Now run by the 4th generation of the Perrin family, the estate covers 100 hectares of vines and woodland around the highest point in the Léognan commune, right in the heart of the Pessac appellation. Its 90 hectares of vineyards sit on deep clay and gravel soils over limestone, benefiting from excellent drainage thanks to the estate's elevated slopes.

Tasting Notes:

Very ripe, forward and deliciously appealing on the nose, with very citrus and oyster-shell character. The nose is fresh cut grass, peach, lemon balm and vanilla spice. The palate is rich and rounded in the mouth with quenching acidity that invigorates the palate. Very textural with creaminess and weight.

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Specification	
Vinification	The yield in 2025 was 25hl/ha. Aged in 25% new oak for 10 months in a mixture of small (250 litre) and larger 400 litre foudres.
Size	6x75cl
Drinking Window	Drink from 2028 through to 2035
Country	France
Region	Bordeaux
Area	Pessac-Léognan
Type	White Wine
Grape Mix	55% Sauvignon Blanc, 45% Semillon
Genres	En Primeur, Fine Wine
Vintage	2025
Body	Rich, round and full flavoured
Producer	Château Carbonnieux
Producer Overview	Wine has been made at Carbonnieux since the mid-13th century, making it one of Bordeaux's oldest estates. Now run by the 4th generation of the Perrin family, the estate covers 100 hectares of vines and woodland around the highest point in the Léognan commune, right in the heart of the Pessac appellation. Its 90 ha of vineyards sit on deep clay and gravel soils over limestone, benefiting from excellent drainage thanks to the estate's elevated slopes.
Closure Type	Cork