



HOUSE OF TOWNEND

Château Olivier Blanc 2022 Grand Cru Classé, Pessac Leognan

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| Price | £48.00 |
| Code | OLIV085 |

Classified for both red and white wines, Château Olivier is surrounded by forest that not only influences the property's micro-climate, but which has given it 8 hectares of prime vineyard, already in the Pessac-Léognan AOC.

Tasting Notes:

A classic bouquet of ripe peach and wet wool, the mouthfeel is rich and luxurious and is filled with peach fruit and super ripe pear notes, with a delicious acidity providing a tropical explosion on the finish.





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| Specification | |
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| Vinification | Yields of 40hl/ha. The wine is aged in 30% new oak for 10 months. |
| ABV | 13.5% |
| Size | 75cl |
| Drinking Window | Drink from 2024 through to 2030 |
| Country | France |
| Region | Bordeaux |
| Area | Pessac-Léognan |
| Type | White Wine |
| Grape Mix | 75% Sauvignon Blanc, 25% Semillon |
| Genres | Fine Wine |
| Vintage | 2022 |
| Style | Dry |
| Body | Rich, round and full flavoured |
| Producer | Château Olivier Blanc |
| Producer Overview | <p>Château Olivier has been in the hands of the de Bethmann family since it was acquired by Alexandre de Bethmann in the late-19th century. The de Bethmann family are descended from German nobility, and grew into a successful banking dynasty, and so probably didn't have any great shortage of funds; the acquisition of an attractive and ancient property such as Olivier was probably not much of a fiscal challenge, especially if we consider the family also owned Gruaud-Larose at one point, and their bank made a significant contribution towards the financing of the construction of the Eiffel Tower.</p> |
| Closure Type | Cork |
| Food Matches | An ideal accompaniment to a Sunday Roast chicken and fresh vegetable lunch |