HOUSE OF TOWNEND

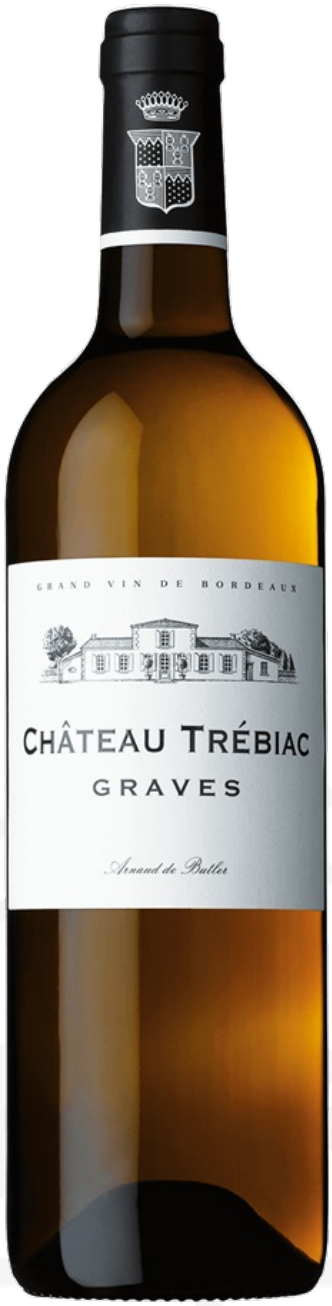
Château Trebiac Blanc 2023, Graves

Price	£16.99
Code	TREB050

Skilfully managed by Arnaud de Butler, Château de Trébiac lies on a gravel plateau at Portets, 35 km south of Bordeaux.

Tasting Notes:

Rounded, open and lush with floral and citrus notes. Gala apple, gooseberry, a touch of vanilla and almond. This is an excellent Graves, more weighty than the Hauts Bel Air, with a riper, more pronounced fruit quality that is subtly supported by a whiff of oak. Beautifully balanced with a slightly spicy finish.



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Specification	
Vinification	The grapes are completeley destemmed and pressed in a pneumatic press. Cold debourbage (racking must) for 24 hours at 3° C. The vinification is carried out in stainless steel vats with fermentation at 16° C . Ageing is 3 months in new oak followed by 6 months in stainless steel vats on lees.
ABV	12%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Bordeaux
Area	Graves
Type	White Wine
Grapes	Sémillon
Genres	Vegan, Vegetarian
Vintage	2023
Style	Dry
Body	Elegant, crisp and delicate
Producer	Château Trébiac
Producer Overview	Skilfully managed by Arnaud de Butler, Château de Trébiac lies on a gravel plateau at Portets, 35 km south of Bordeaux. Over the past five years, both the estate's vines and winery have been received major investment. This wine is produced from 100% Semillon with 3 months ageing in new oak.
Closure Type	Cork
Food Matches	A superb wine to be drunk as an aperitif or, alternatively try with stir fried lobster with scallop mousse.