HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Chateau du Cedre Blandine Blanc

Price	£14.49
Code	CEDR020

From Château du Cèdre in Cahors, Blandine Le Blanc is named after a colourful character with bright ideas and considered to be a visionary in her time. This wine is a refreshing blend of Colombard, Ugni Blanc and a touch of Sauvignon Blanc grapes from the Côtes de Gascogne area of South-West France. Dry in style, teeming with citrus and apple note, it is refreshing, zingy and lively!

Tasting Notes:

Clear cut nose with a hint of spice balanced with subtle tones of blossom. The palate complements this by lending apple, pear and juicy lemon flavours. Overall, the wine is refreshing, crisp and moreish.

HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Specification	
Vinification	The vines in this region are well-established averaging 30 years and benefit from 2 different types of soil. The limestone/clay soil offers a natural temperature control preventing the soil from overheating and enabling water retention. The limestone soil lends valuable nutrients that facilitate grape ripening. To retain this wine's freshness and zing it is matured in stainless steel tanks which maintain the clean and crisp flavour.
ABV	12%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Gascony
Type	White Wine
Grape Mix	50% Colombard, 40%, Ugni Blanc, 10% Sauvignon Blanc
Genres	Organic, Practising Organic, Vegetarian
Vintage	2020
Style	Dry
Body	Zesty, zingy and refreshing
Producer	Chateau du Cedre
Producer Overview	Chateau du Cedre
Closure Type	Screw cap
Food Matches	Drink with Seafood, soft cheese or light salads