

Valandraud Blanc Bordeaux blanc

In 2000, decision was made to start growing a vineyard with traditional Bordeaux white grapes, near Château Valandraud's own vineyard. New challenge? Here we come !

Debut vintage was 2003, made under the watchful supervision of Murielle Andraud, who is fully in charge of the white cuvées. Everything is thought with one goal in mind : creating the best possible Bordeaux white wine , through a « haute couture »

The first vintages of this cuvée have been sold with another label « Blanc de Valandraud N° 1 » before being revamped in Valandraud blanc

Blending may vary according to vintage



Technical information

Surface : 2 ha

Soil : clayey limestone

Grape varieties : Sauvignon blanc 50 % , Sauvignon gris 15 % , Semillon 35 %

Plantation in 2000

Vinification : manual harvest (3 episodes with sorting), cold storage pressoir

Fermentation in barrels and tanks

Ageing « sur lies » 10 to 12 months

Ageing : 70 % new barrels , 30% 1 wine barrels

Production : 3 000 bottles

Tasting notes

The Chateau Valandraud 2016 Blanc is a blend of 50% Sauvignon Gris, 40% Sauvignon Blanc and 10% Sémillon matured in 70% new oak with some larger oak vessels. It was difficult to actually get past some reduction on the nose and discern the fruit profile here. The palate is well balanced with crisp acidity, well integrated new oak, quite tensile with good acidity although I feel that the 2015 last year showed a little more complexity and tension. Still, this is a delicious white Valandraud.

Neal Martin The Wine Advocate

Notes :

Vintage 2010 :

Jancis Robinson : 17/20

Bettane & Desseauve: 18 /20

Wine Spectator :90- 93/100

James Suckling.com : 95/100

Vintage 2011

Wine Spectator : 88 -91

Vintage 2012

Wine Spectator :90-93

Vintage 2013

Wine Spectator : 93/100

Vintage 2014

Wine Spectator : 94/100

Vintage 2015

Wine Advocate : 91-93/100

Vintage 2016

Wine Advocate : 90-92/100

Wine Spectator 89-92/100