

Virginie de Valandraud Bordeaux blanc

Always looking for new challenges, decision was made in 2000 to start growing a white vineyard, near Château Valandraud's own vineyard.

As a result, please meet a « haute couture » wine, every thing being done to reach our goal : creating a great white wine

Blending may vary according to vintage, after a careful tasting

The first vintages of this cuvée were sold with the label « Blanc de Valandraud N° 2 », now revamped as Virginie de Valandraud blanc.

Technical information

Surface : 4 hectares

Solil: clayey limestone

Grape varieties: Sauvignon Gris 10%, Sauvignon Blanc 30% ,
Semillon 60 %

Age of the vines : plantation in 2000

manual harvest (in 3 episodes with sorting), cold storage

Vinification : 40 % stainless steel tanks and 60% 2 or 3 wines barrels

Production: 15 000 bottles

Tasting notes

The **2015** Virginie de Valandraud Blanc is a blend of 50% Sauvignon Blanc, 40% Semillon and 10% Sauvignon Gris. It has a welcoming bouquet of citrus fruit, peach skin and green apples that opens nicely in the glass. The palate is well balanced with bitter lemon and a touch of papaya on the entry, moderate depth and then a tempting peachy finish that will leave you with a smile on your face.

Neal Martin The Wine Advocate



Notes

Vintage 2011

Wine Spectator : 88-91/100

Vintage 2012

Wine Spectator : 90/100

Vintage 2013

Wine Spectator : 90/100

Vintage 2014

Wine Spectator : 89/100

Vintage 2015

Wine Advocate : 89-91/100

Vintage 2016

Wine Advocate : 87-89/100