



PRODUCTA VIGNOBLES
talents durables

CHATEAU DE LABORDE

ENTRE-DEUX-MERS



THE VINEYARD

The Entre-Deux-Mers appellation covers 1500 ha between the Dordogne and Garonne rivers and produces around 88 000 hl per year of dry white wine. Over the years, these two rivers have left layers of sand, gravel and clay, which criss-cross with older limestone rocks. The vineyard is planted on high ground, where the numerous streams have carved out the slopes. Made mostly from Sauvignon and Sémillon (sometimes with the addition of Muscadelle) the white wines of the Entre-Deux-Mers are fruity and acidic, giving a pleasant sense of freshness.

HISTORY

The property was built in 1610 in an old dwelling which was later to belong to Général d'Armagnac during the Napoleonic period. Located at Daignac, it is a magnificent stone-built building with a tower. Today Alain Duc is owner of Château de Laborde.

WINEMAKING AND AGEING

Mechanical harvesting. Rapid destemming and crushing of the grapes. Skin contact for part of the crop followed by pressing. Cold settling of the must. Alcoholic fermentation at controlled temperature until the sugar is used up, to provide a dry wine, in the presence of yeasts selected according to the required profile. Ageing on fine lees.



GRAPE VARIETIES

60% Sauvignon, 30% Sémillon,
10% Muscadelle



FOOD PAIRINGS

Serve at between 10 and 12°C with
seafood or grilled fish.



TASTING

Pale straw colour with green reflections. Fresh fruit on the nose with light citrus notes. Lively on the palate and long. Fruity, lively and classic.



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