

GRAPE

Château de Costis Bordeaux Blanc

WHY WE LOVE IT

- Estate-grown vines in Saint Martial on clay and limestone soil with southern exposure for optimal ripeness.
- This is small-production, organically-farmed Bordeaux Blanc at a ridiculously low price!

Varietal Composition: 100% Sauvignon Blanc

Elaboration: Vinified in Laurent's cellar in Targon. Pneumatic pressing and maceration before fermentation. Low temperature fermentation (16°C) Aging on lees. 100 % stainless steel vats to preserve fruit character.

Tasting Notes: Powerful nose, with citrus aromas, typical for the sauvignon varietal. Well balanced on the palate with a lot of freshness.

PRESS

n/a

PRODUCER BACKGROUND

Laurent Mazeau

In 1985 Laurent Mazeau began the work of renovating his family's extensive vineyard holdings in Southern Bordeaux. Plantings stretch out over 137 hectares over six châteaux, and Laurent's goal is to offer consumers unbeatable values in Bordeaux. Farming is sustainable.

We carry wines from two of his properties, Château de Costis and Château de Boissac.

Boissac is located in the heart of the Entre-deux-Mers region, in the township of Naujan et Postiac. It is owned by Mr and Mrs Duchesne. Soil composition is tertiary field (Oligocene). Slopes are 60% south facing hillsides and 40% plateau. 85% Merlot, 15% Cabernet Sauvignon.

Costis is located in the heart of the Entre-deux-Mers region, in the township of Targon. Soil composition is 60% clay and limestone, 30% clay and silicium, and 10% gravel. Slopes are 60% southern hills, 10% northern hills, and 30% plateau. Reds are 40% Merlot, 35% Cabernet Franc, 25% Cabernet Sauvignon. Whites are 100% Sauvignon Blanc.

