

## Château La France, 2021

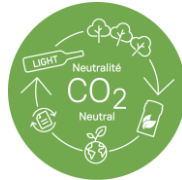
### AOC Bordeaux Blanc

### Carbon Neutral



#### Grape Varieties

47% Sémillon  
39% Sauvignon blanc  
14% Sauvignon gris



#### Vinification

Mis en bouteille au Château  
Plot selection, Mechanical harvest  
Cold skin maceration, temperature control  
Gravity type cellar replacing pumps and pipes in order  
to preserve the aromatic potential of the grapes.

#### High environmental Value Level 3

#### Surface/Soil

10 hectares  
Clayly - Limestone

#### Tasting Notes

Beautiful light golden color with some green hints.  
A fairly powerful nose on acacia flowers, citrus.

The attack on the palate is slightly pearly, with a full mid-palate supported by good acidity.  
Long aftertaste with powerful aromas of citrus.



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Located between Bordeaux and Saint-Emilion, Château La France belongs to the largest estates in the Bordeaux Supérieur area since the End of the Second Empire.

In the heart of the estate, a château from the Restauration Period was erected at the exact place of a former Gallo Roman Villa. In 1635, under the reign of Louis XIII, the château was owned by the Quinsac Family, Royal Notaries of Bordeaux. Destroyed during the French revolution, the Château was rebuilt in its current style by wine merchants from Bordeaux. Until 1930, the estate was named Chateau Quinsac, since then the name of Chateau La France has been succeeded.

The Mottet Family bought the Chateau in 2009 and since this date keeps on improving the quality of their wines, regularly awarded prestigious medals.

A monumental sculpture of a French rooster, 12 m high, created by French artist Georges Saulterre, has been erected as symbol in the middle of the vineyard. To honor it the CUVÉE GALLUS was created as of vintage 2009.