





Château La France, 2021 AOC Bordeaux Blanc

Grape Varieties

47% Sémillon 39% Sauvignon blanc 14% Sauvignon gris

Vinification

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

High environnemental Value Level 3

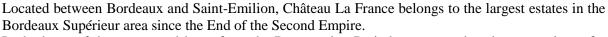
Surface/Soil

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.



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 CUVEE GALLUS was created as of vintage 2009.

