

# Château de Portets

## AOC Graves White Wine 2020



*Bursting with freshness and a beautiful greenish yellow color, that is dense and profound. Pleasant and complex fragrances with great complexity, bringing hints of grilled notes, and white peach. A beautiful achievement with charm and sensuality, rich, generous and opulent.*



<b>Soil type</b>	Strong and gravelly soil, Pebbles and rounded, on clay-siliceous subsoils.
<b>Yield</b>	40 Hl per hectare
<b>Vineyard area</b>	4,96 hectares
<b>Average Age of the vines</b>	25 years old
<b>Planting density</b>	5.000 vines / hectare
<b>Production</b>	32.000 bottles
<b>Varietals</b>	60% Sémillon 30% Sauvignon 10% Muscadelle
<b>Winemaking</b>	Manual harvest Skin maceration during 8 hours Lees stirring during 6 months
<b>Enologist</b>	Antoine Médeville - Oenoconseil

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**90-92 /100** Le nez est fruité, racé et offre une fine puissance. La bouche est fruitée et offre de la fraîcheur, de la minéralité, une bonne définition, une certaine tension, une petite gourmandise ainsi qu'une trame acidulée.



**90/100** Bright yellow colour with green hue. Elegant nose with hints of vanilla and candied orange peel, ripe grapefruit, tangerine in the background, subtle oak. On the palate elegant acidity, juicy fruit, well balanced with crisp character and very good aromatic length.



Anthocyanes  
Yohan Castaing

90-92 /100



90-91 /100

*Yves Beck*

92/100



93-94/100

**Alcohol :** 12,5 % /vol

**Cellaring Time:** 3 to 6 years

**Food and Wine Pairing :** As a wine aperitif, an appetizer course, a raw fish or marinated fish, seafruits, or even with certain cheeses, for example a blue cheese or goat cheese.