# LES CARRELETS

## BORDEAUX, FRANCE

#### ABOUT THE WINERY



For centuries, the city of Bordeaux has acted as a beacon of maritime culture and commerce. Throughout the more rural areas of the Gironde estuary, evidence of this is in plain sight – the **carrelets**, or stilted huts, lining the river bank in a unique array of colors, shapes and sizes, allow us a glimpse into the past of what this booming capital of industry may have looked like without the bustling ports, massive chateaux and international tourism most associated with the region today.

The **Les Carrelets** family of wines uses grapes sourced from small-scale farmers, together striving toward the common goal of producing wines that speak to the region and grape variety with as little intervention as possible.



# LES CARRELETS BORDEAUX BLANC

Light and fresh, with uplifting notes of lime, grapefruit and chamomile. A blend of Sauvignon Blanc and Semillon that's sure to match a variety of dishes.

# TECHNICAL INFORMATION

FORMAT: 750ML ALCOHOL: 12.5%

Blend: 50% Sauvignon Blanc, 50% Semillon

Appellation: Bordeaux AOC | France

| Notes |      |      |  |
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# WINEMAKING

FARMING: NATURAL FARMING WITH MINIMAL INTERVENTION

Soil: Gravel & Sand Harvest: Late September Fermentation: 8-10 Days

AGING: 6 MONTHS

BARRELS: STAINLESS STEEL TANK







