CHÂTEAU MAZETIER BORDEAU BLANC MOELLEUX



Château Mazetier is situated in the Entre-deux-Mers, southeast of the city of Bordeaux close to Langon. The current owner, Pascal Pallaruello, represents the 3rd generation to run the estate. He took over the estate in 1996, following his father and grandfather. A Bordeaux Moelleux is a naturally sweet wine produced mainly from Semillon and sometimes blended with Sauvignon Blanc. They are light, expressive white wines produced from grapes that are allowed to over-ripen on the vines, concentrating the sugars in the grapes. The grapes are carefully fermented to capture the ripeness of the fruit, while preserving the freshness of the wine.

Region: Bordeaux

Appellation:Bordeaux BlancOwner:Pascal Pallaruello

Farming practices: Traditional Vineyard: 5 hectares

Soil: Gravel, clay and limestone

Varietals: 100% Semillon Residual Sugar: 32-36 g/ltr Age of vines: 40 yrs 52 hl/ha Avg Production: 15,000 bottles

Vinification and Élevage: The grapes are harvested at optimum maturity in order to attain a minimum of 30g/ltr of residual sugar, while at the same time maintaining the freshness of the fruit. The grapes are sorted and undergo a cold fermentation in neutral vats. As soon as the fermentation is over, the wine is stabilized, filtered and bottled in the winter following the harvest.

Tasting Notes: Brilliant yellow-gold color. Aromas of white fruits and bee's wax. The wine is light and expressive on the palate with a refreshing citrus note in the finish. Serve as an aperitif or pair with foie gras, spicey Asian dishes, soft-ripened cheeses or lighter desserts.

