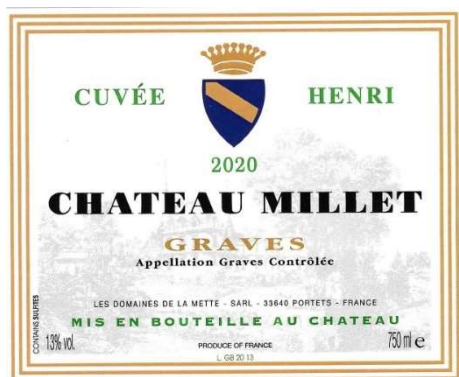


CHÂTEAU MILLET

GRAVES BLANC « CUVÉE HENRI »



Château Millet is the crown jewel of the Domaines de La Mette, a collection of chateaux comprised of 62 hectares of vines in Graves and 20 hectares in Bordeaux Supérieur appellations. Ch. Millet is located 20 kms from Bordeaux in the village of Portets. The impressive chateau was re-built in the late 19th Century on the foundations of a Medieval castle. Today, the chateau and vineyards are in the loving care of Thierry de La Mette and Jean-Batiste Solorzano, who manages the day-to-day operations of Domaines de La Mette. Chateau Millet's 14.5 hectares of vines are planted on the gravelly soil of a clay and limestone plateau overlooking the Garonne River. 1 hectare of

vines facing south on ideal limestone soil is planted to white grape varietals, Sauvignon Blanc, Sauvignon Gris and Semillon. The southern exposure ensures an excellent maturity for these delicate grapes, giving them the signature style and taste that has made Graves wines famous. Chateau Millet Graves Blanc “Cuvée Henri” is named in homage to Thierry’s late father, Henri de La Mette. The suppleness, the fruit and floral aromas of this wine are all invitations to the pleasures of the connoisseur's palate. The rest of the vineyard is planted to Cabernet Sauvignon, Merlot, Petit Verdot and Carménère that produce a red wine that is at once elegant yet flavorful, the hallmark of Graves wines.

Region:	Bordeaux
Appellation:	Graves
Owner:	Domaines de La Mette
Farming practices:	Sustainable farming techniques are used. All de La Mette properties are rated HV3 by the French government.
Soil:	Gravel, clay and limestone
Varietals:	50% Sauvignon Blanc, 10% Sauvignon Gris and 40% Semillon
Age of vines:	15 to 30 yrs
Yield:	52 hl/ha; average production is 7,000 bottles per year

Vinification and élevage: Vinification in stainless steel; 6 months élevage in barrique, 1/3 new oak. Batonage once per week.

Tasting notes: Aromas of ripe orchard fruits and melon with a hint of vanilla lead to a wine that is round on the palate with a supple texture. Its layers of fruit combined with its firm structure make it a gourmet’s wine to be enjoyed with fish in an elegant sauce, white meats and preparations of foie gras. Ch. Millet Graves Blanc “Cuvée Henri” was awarded the Gold Medal at the Concourse in Lyon in 2022.

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