

Château du Père Antoine



99% Sauvignon Blanc/
1% Sauvignon Grey



1st week of
September



Stainless steel
fermentation
plus 5 months
aging in
stainless steel



Sauvignon Blanc



Blaye Cotes de Bordeaux: Clay-
limestone soil. Relatively high
humidity and sunshine 240 days per
year.

12.5%

Notes of
citrus and
peach



Pairing: “BBQ Chicken,
Pad Thai Chicken,
Chicken Fajitas” –
tastings.com 2017



Your BEVERAGE WORLD SPECIALTIES