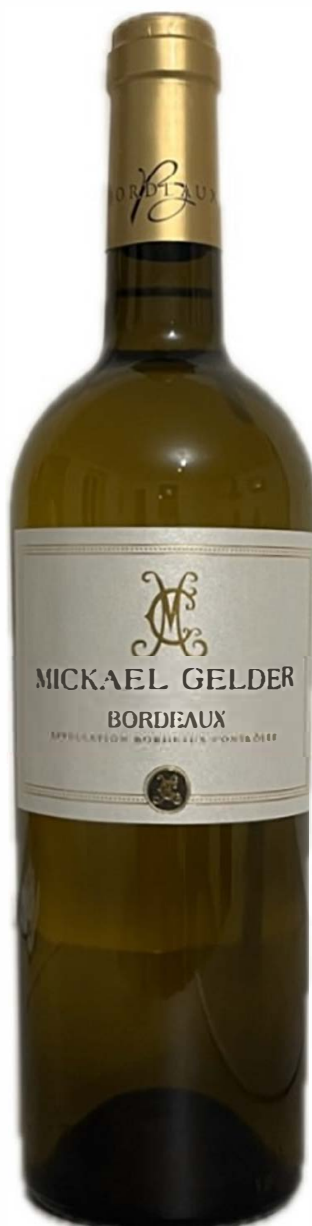




MICKAEL GELDER

BORDEAUX BLANC

2024



Communes : Cardan

Appellation : Bordeaux blanc

Soil : Clay-limestone, gravel

Varietals : 90% Muscadelle, 10% Sémillon

Average age of vines : 50 years

Agriculture : sustainable

Harvest Manual

Winemaking : The grapes are harvested at optimal ripeness and sorted.

A 24-hour cold pre-fermentation maceration is carried out before settling. Vinification begins with selected yeasts and takes place with temperature control between 16°C and 18°C. Aged for 4 months in acacia barrels on fine lees.

Alcohol 12% ABV

Tasting notes : Beautifully fresh and invigorating, it offers a surprising aromatic palette of white flowers, honeysuckle, and citrus. On the palate, a lovely, lingering finish combines power and roundness, imparted by aging on fine lees in barrels.