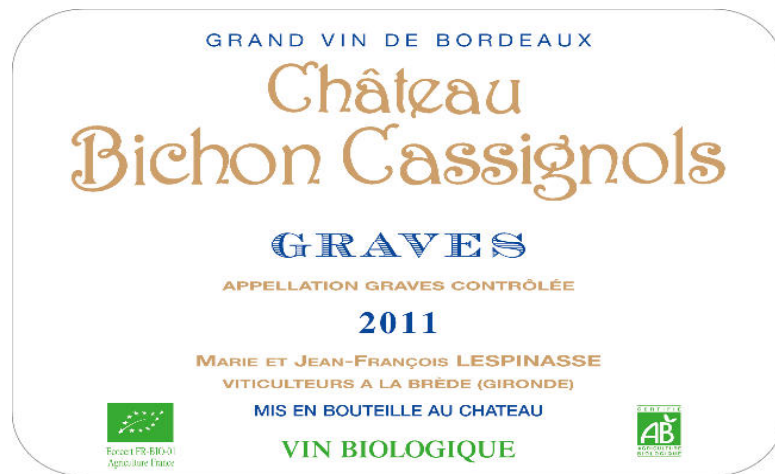


Château Bichon Cassignols



Château Bichon Cassignols blanc

Terroir : sandy gravel, 5250 plants per hectare.

Varietals : 60% Semillion, 40% Sauvignon Blanc/Sauvignon Gris

Vinification : The grapes are harvested at full maturity using mechanical methods, with inert gas applied in the transport bins to protect the fruit. A gentle pressing is followed by cold settling and temperature control. Indigenous yeasts are introduced through a natural starter culture. Fermentation takes place in both stainless steel tanks and new oak barrels, with about one-third of the volume in barrels. The wine is then aged for 6 to 8 months in the same mix of tanks and new barrels. Sulfites are added in gaseous form to keep total sulfur levels below 100 mg/l—well within the European organic limit of 150 mg/l (compared to 200 mg/l for conventional wines). Fining is done using bentonite clay and fish glue, both allergen-free, and the wine is filtered to 0.7 microns before bottling by a professional service provider. The goal of this process is to craft a generous, long-lasting wine in the style of traditional white Graves, balanced by lively, fresh fruit notes. Over time, the wine develops greater roundness and evolves toward aromas of dried fruits.

Pairing Notes: Floral and fruity, fresh, ample and long. Enjoy as an aperitif, with fish, white meats, exotic cuisine, cheeses, etc.