

Château  
**LAMOTHE DE HAUX**



# CUVÉE TRADITIONNELLE

## BORDEAUX BLANC

### GRAPES & SOIL

40% Sauvignon, 30% Sémillon, 20% Muscadelle, 10% Colombard  
16 ha | Clay-Limestone, some gravels on Sauvignon

### WINEMAKING

Skin-contact pre-fermentation (20%)  
Fermentation in stainless steel vats at low temperatures (57-60 °F)  
Aged on lees for 2 months

### PROFILE

Golden color with green reflections  
Aromas of fruits and flowers (hawthorn, grapefruit) with a round and fresh palate a little pearly. A wine of great balance with a long and lively finish.  
Best enjoyed as an aperitif or with oysters, mussels or grilled fish.

