CHÂTEAU

POUYANNE

FAMILY ESTATE

TECHNICAL DATA SHEET



GRAVES WHITE

GRAVES APPELLATION CONTRÔLÉE

A lively, generous dry Graves white with citrus notes, combining a full palate with aromatic finesse.

GRAPE VARIETIES

70% Sémillon · 30% Sauvignon Blanc

VINEYARD AND TERROIR

A 55-hectare family estate in Budos, 40 km south-east of Bordeaux. The vineyard lies on a gravel plateau, with soils combining pebbles, clay and sand.

WINEMAKING AND AGEING

Skin contact for the Sauvignon Blanc. Low-temperature fermentation in stainless steel tanks, followed by ageing on fine lees.

TASTING NOTES

Pale yellow with green and golden highlights. An expressive nose of white flowers, peach and citrus. The full yet lively palate combines generous fruit with fresh balance, leading to a bright, persistent finish.

FOOD PAIRING AND SERVING

As an aperitif, with seafood, fish ceviche, grilled fish or fish in a light sauce, lemon chicken or fresh goat’s cheese.
Serving: 4 to 6 °C.

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