

Château Cantelys 2017

Pessac-Léognan



The 20-hectare vineyard has 1/3 white wine varieties (Sauvignon Blanc, Sémillon, and Sauvignon Gris) and 2/3 red wine varieties (Cabernet Sauvignon, Merlot, and Cabernet Franc).

Blending: 50% Sauvignon Blanc, 50% Sémillon

Yield: 16hl/ha

Fermentation: The grapes are hand-picked into small crates and pressed in a pneumatic winepress, followed by cold settling and fermentation in barrel.

Ageing: 10 months entirely on the lees in French oak barrels (50% new) from our on-site cooperage.

Fabien Teitgen's comments , Winemaker :

Lovely pale yellow colour with green highlights. The nose is fresh and expressive with elegant notes of Sauvignon Blanc, such as lemon, grapefruit, white peach, white flowers, and lime blossom. The wine starts out straightforward and lively on the palate, going on to become full-bodied and impressively rich. The aftertaste is long, fresh, and well-defined. A wonderfully crisp and well-balanced wine with plenty of substance. The fresh, aromatic bouquet follows through to the palate with white fruits (white peach), citrus fruits, and floral notes alongside hints of spice and aniseed.



91-92

James Suckling

90

Jeff Leve

90

Jane Anson
- DECANTER

89-91

Lisa Perrotti-brown – WINE ADVOCATE

88-91

Roger Voss – WINE
ENTHUSIAST

89-91

Antonio Galloni