Château Cantelys

White - 2018

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:

Cantelys 2018 reveals a nose of citrus fruits and fresh pineapples. Medium-bodied, the palate is intense and fresh for this vintage. We rediscover tropical flavours and citrusy finish.



88-90	Antonio Galloni	90	Jane Anson - Decanter
90-92	Yohan Castaing	17	Matthew Jukes
88-89	Yves Beck	89-91	Lisa Perrotti-Brown –
		33 31	Robert Parker