

# CHATEAU CANTELYS



# 2019



**Yield:** 32 hl/ha

**Blending:**

50% Sauvignon Blanc

50% Sémillon

**Wine Making:** The grapes are hand-picked into small crates and pressed in an oxygen-free environment using inert gas to retain the grapes aromatic potential, followed by cold settling and fermentation in French oak barrels.

**Ageing:** 12 months on the lees in barrels (50% new oak)

**Average age of the vines:** 25 years old

## Tasting scores

### Primeurs

Jane Anson – Decanter	92
Peter Moser – Falstaff	91
Lisa Perrotti-Brown – Wine Advocate	90-92
Neal Martin - Vinous	90-92
Jeb Dunnuck	90-92
James Lawther - Jancis Robinson	16
RVF	90-91
JM Quarin	14
Vinum	15
Vert de vin	94
Jeff Leve – The Wine Cellar Insider	90-92

### **Tasting notes from Fabien Teitgen, Winemaker:**

Bright pale yellow hues, citrus and honeydew on the nose with a distinctive scent of orange, white peach with a hint of lemon flowers. The palate is fruity and well balanced, fresh and crisp, offering an acidulous frame. Balanced, vivid and tight, the vibrant citrus flavors finishes with a mineral touch and a very fine hint of toasted hazelnut with a good length.