



Château des Léotins

ENTRE-DEUX-MERS

Presentation

Château Des Léotins is situated near Sauveterre de Guyenne, in the heart of Entre-Deux-Mers, and has been owned by the same family for eight generations. The vineyard covers over 120 hectares of which 11 hectares are in the Entre-Deux-Mers Appellation.

Terroir and Climate: clay-limestone soil benefiting from a temperate climate.

Grape variety: 100% Sauvignon

Harvest: The grapes are harvested mechanically with de-stemming and sorting.

Vinification: 24hour grape skin maceration followed by pressing and vinification in thermo- regulated vats

Ageing: stainless steel vats

Tasting notes

This wine has a pale yellow colour with green flashes, a subtle and pleasant nose of **fruit and citrus fruit**, a franc attack on the palate that reveals flavours of fruit, and pineapple, with great intensity and a pleasant freshness. Ideal served at 11°C.

Why the ENTRE-DEUX-MERS Appellation ?

Because we are situated East of Bordeaux between the Garonne and the Dordogne Rivers, in the Département of Gironde, in the heart of the Bordeaux vineyard. The approval of this wine meets very high standards.

Food suggestions

Château Des Léotins Entre-Deux-Mers is ideal with boudin blanc in puff pastry served with fig chutney, delicious served chilled with an assorted seafood platter, with fish or white meat. Can also be served on its own as an aperitif or with a dash of blackcurrant or peach cordial. A wine that should be drunk young.

