



THE WINE THE REGION

Grape Varietals: 90% *Sauvignon Blanc*, 10% *Semillon*

Château Allégret's Semillon-Sauvignon Blanc blend is located in the heart of the Entre-Deux-Mers region in Bordeaux, with these particular vines situated on an argilo-calcareous ground with a limestone foundation.

Entre-Deux-Mers is a large sub-region of Bordeaux, which occupies a substantial area stretching from the city of Bordeaux in the west almost all the way to the farmland outside Bergerac in the east. Mostly fertile and green, rolling gently between 33 and 330 feet above sea level, the soils here are predominantly alluvial – sand and clay in varying proportions – which is to be expected given its name and location.

THE STYLE

Apple and apricot flavors with a touch of bright grapefruit give this wine a ripe freshness and well-balanced acidity. Bone dry, crisp, firm quality, lots of minerality, and a long satisfying finish.

PAIRING NOTES

This bright and crisp wine pairs best with shellfish, such as oysters, mussels, jumbo shrimp, lobster and crab as well as grilled fish, such as halibut, hake, salmon and sea bass. Spring vegetables, such as asparagus and peas are also great complements to Chateau Allégret. Enjoy now and for the next 3 years.

WINEMAKING PROCESS

Château Allégret Blanc undergoes a delicate, low temperature maceration process. The fermentation temperature is maintained at approximately 16-17°C for 10 days in order to extract and product maximum flavor and delicacy.

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