

Château VENUS

White Graves AOC



Grapes

80% Sauvignon 20% Sémillon

Wine growing

Sandy-gravelly soil
Density 5500 vines/ha
Traditional soil work (no herbicide)
Bio-Dynamic Green fertilizer seedlings
Stripping, debudding, harvest in green by hand

Winemaking

Eco-Responsible cellar to limit water and energy consumption
Low temperature Vinification in 400L barrels

Ageing

Rearing in stainless steel tanks for 6 months

Tasting

A powerful citrus nose with floral notes. A very aromatic mouth, pineapple, white peach, vanilla tip accompanied by a nice freshness. A balanced and round wine.

3 years aging potential

www.chateauvenus.com