

NO 1 DE DOURTHE 2022 BORDEAUX SAUVIGNON BLANC

Dourthe N°1 has a distinctive style and a strong personality, largely as a result of the global approach that no other had dared to undertake until this point. Dourthe's involvement at each step of its creation is truly pioneering. Created in 1988 from the unison of Dourthe and its most skilled partner winemakers and grape growers, Dourthe N°1 has rapidly carved its niche as a shining example of great Bordeaux wine. Selecting only the finest plots, using grapes of irreproachable quality, all amount to exceptional results, acclaimed by the press and the trade alike.

Grape: 100% Sauvignon Blanc

Vineyard & Vinification Note:

For Dourthe N°1 white, the desire to create a great, aromatic wine whose palate is founded on a solid structure made Sauvignon Blanc an obvious choice. In the vineyard, a rigorous selection of parcels takes place to identify the best possible terroir and grape varieties. From tending the vine all the way through to the harvest, the growers work in close collaboration with the Dourthe winemakers. Maceration on the skins and low temperature fermentation combine to release all the best Sauvignon aromas and provide the wine with structure and length. Maturation on fine lees for 6 months then perfects the balance of the wine and optimises the finesse and intensity of the aromas.

Tasting Note: N°1 2022, fresh and aromatic on the nose, combines appealing citrus fruit aromas of lemon and grapefruit, with an elegant mineral hint. Direct from the outset, the wine develops into a rich, fresh and lively palate culminating in a harmonious fruity and persistent finish, characterised by the well-balanced liveliness and minerality of Sauvignon Blanc on limestone soil, the signature of N°1.

Food Pairing: Seafood including oysters and prawns, shellfish (moules marinieres), fish-based starters (marinated salmon, ceviche, fish terrine), grilled fish, Paella, Asian food and cheeses (goats, comté...)

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