



CHÂTEAU FERREYRES

- AOC BORDEAUX -



VINTAGE	2019
AREA	3,23 HA
YIELDS	65 HL/HA
QUANTITY	26 000 BOT

GRAPES VARIETY

100 % SAUVIGNON BLANC

WINEMAKING

After being sorted out, the grape grapes are kept in skin-maceration during six hours before pressing. Then, cold stabilisation for the musts is processed during one week, before the alcoholic fermentation. Wines are grown on lees in steel tank during four months.

TASTING

Intense fresh aromas, with powerful exotic fruit notes. On the palate, the attack is round, followed by aromas of fruits with white flesh, crowned by freshness and beautiful minerality.

PAIRING

Château Ferreyres Sauvignon blanc can be enjoyed with appetizers, and will fit perfectly with white fish, or seafood based main... Enjoy the tasting !

STORAGE

Château Ferreyres is a wine that may be consumed promptly by amateurs of fresh and fruity wines. It shall attain its age of maturity in two or three years.

Store and Serve 8°.