Château de Piote Cuvée des Chefs Blanc, AOP Bordeaux Blanc Sec [Organic & Biodynamic] 2023

FBO0062023

Château de Piote

— Bordeaux, France

Oak and amphora aged, complex white with depth and great length.

Production

Grapes are all organic, harvesting is by hand, fermentation begins using only the native grape yeasts and sulphite additions are minimal. Cold skin soaking before pressing, then fermentation at low temperatures on the lees with Colombard in ceramic amphoras and the Sémillon in 400 and 500 litre oak barrels. The oak barrels they use are over 7 years old and then get a further lease of life when they are later used to age their red wines.

Tasting note

Incredibly concentrated, Semillon led, gastonomic wine (as the name suggests!) Rich and savoury with cooked apple and the lift of acidity provided by the 30% Colombard.

Food Match

ABV:
12.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Natural/Organic/Sustainable

Appellation:
AOP Bordeaux Blanc Sec

Grape Varieties:
Semillon 70%, Colombard 30%

Suitable for:
Vegan

Bottle Barcode:
3760236261169