



CHÂTEAU MONTFOLLET LE VALENTIN

SKU: FRCMLVW

In the heart of the best terroirs of the Blaye appellation, this family property has 60 hectares of vineyards and is located on slopes of red clays and clay-limestone overlooking the Gironde Estuary just opposite the most prestigious Margaux Crus.

It has belonged to the Raimond family for three generations. They believe in using minimal artificial products in the vineyard preferring to plough between the guyot-pruned vines to control weeds and push nutrients and oxygen into the soil.

The wine is fermented in large 400 litre French oak barrels before ageing on lees for several months to build complexity and depth.

Grape Varieties: 60% Sauvignon Blanc, 20% Sémillon and 20% Sauvignon Gris

Farming Practices: Vegan - Contain Sulphites

Tasting Notes: Aromas of ripe grapefruit and pineapple leap out of the glass accented by hints of vanilla. Ripe and juicy, packed with vibrant fruit this dry white has an appealing almost creamy texture before finishing fresh and dry.

Sugar Level: <2g/l

Closure: Natural Cork

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