

Château Lamothe Bouscaut, Pessac-Leognan Blanc 2021



Ref: 00266/FR



About the producer

Château Lamothe-Bouscaut is a beautiful and ancient property of Pessac-Léognan located in Cadaujac. The property was purchased in 1999 by Sophie Lurton and Laurent Cogombles, the owners of neighbouring Château Bouscaut. The vineyard area is 9 hectares planted with 70% Sauvignon Blanc and 30% Sémillon.

Wine growing / wine making

Gravel and clay soils on a limestone base. Average vine age of 35 years producing a yield of 40hl/ha. Vinification in thermo-regulated stainless steel tanks followed by traditional maturation in 400L French oak barrels of which 20% are new.

Tasting notes

“Bright, fresh and floral, this is like biting into a crisp Granny Smith apple with just squeezed lemons, lime and pomelo. The elegant, fresh, sweet citrus lingers on the finish. Drink from 2023-2033.” Jeff Leve 91-93/100.

Food pairing

Butter-poached crab or lobster, scallops with lemon butter, roast chicken, mushroom risotto, truffle pasta, goats' cheese.

Technical details

Varieties:
74% Sauvignon Blanc
26% Sémillon
Closure: Natural cork
ABV: 13.5%
Colour: White

Style: Still wine
Case Size: 6 x 75cl
Oak Aging:
10 months French Oak
(20% new)