



TERTRE BLANC

by Château du Tertre

www.chateaudutertre.fr

VARIETALS	33% Sauvignon Blanc, 30% Chardonnay, 23% Gros Manseng, 14% Viognier
VINTAGE	2024
REGION	Margaux, Bordeaux, France
TECHNICAL DATA	Alcohol 12.5%
APPEARANCE	Light straw yellow.
NOSE	The nose entices with a pronounced, yet refined aromatic profile. The bouquet reveals elegant floral notes, such as lilac and jasmine, harmoniously interwoven with fruity aromas of pear and peach.
PALATE	The attack is characterized by a roundness typical of Chardonnay, supported by a fine acidity. The tasting concludes with a saline finish imparted by the Gros Manseng.
AGEING	Aged for 6 months in barrels (50% new).
PAIRING	The white wine of du Tertre can be paired with all types of fresh seafood, shellfish, sushi, sashimi, and of course cheese.
RATINGS	93pts JAMESSUCKLING.COM  4.0 
ORDER CODE	FR0782