

Château Maison Blanche

MÉDOC / CRU BOURGEOIS

Left Bank, Bordeaux, France



MÉDOC CRU BOURGEOIS

Famille Bouey

ESTATE & VINEYARD

APPELLATION

AOC Médoc

AVERAGE VINE AGE

30+ years

SOILS

Deep clay-limestone with gravelly topsoil

VINEYARD AREA

28 ha / approx. 69 acres

PLANTING DENSITY

7,000 vines per hectare

VARIETAL BLEND

80%

Merlot

16%

Cabernet Sauvignon

4%

Cabernet Franc

VINIFICATION & AGING

Mechanical harvest at optimal phenolic ripeness, followed by rigorous sorting. Fermentation in temperature-controlled stainless steel vats, with traditional maceration for 3-4 weeks.

Malolactic fermentation followed by 12 months in French oak barrels, using new and seasoned oak.

Tasting notes

COLOR	Deep ruby red with subtle purple hues.
NOSE	Ripe blackberry and black cherry, with toasted oak, vanilla and sweet cedar.
PALATE	Medium-to-full-bodied, fleshy and velvety, with firm, integrated tannins. Fresh acidity and lingering baking spice on the finish.

FOOD PAIRING

Roasted red meats, grilled lamb chops, duck breast with berry reductions, mushroom risotto and hard cheeses such as aged Comté.

SERVE

16-18°C / 60-64°F

DECANT

45-60 min; especially young vintages

CELLARING POTENTIAL

3-10 years from vintage