

Red Squirrel

Drinking outside the box since 2012.

CHÂTEAU DE BEL ECHAPPÉE BEL BLANC NV

Winemaker: Olivier Cazenave
Appellation: AOC Bordeaux Blanc
Region: Bordeaux
Country: France
Grapes: Muscadelle (70%), Sauvignon Blanc (30%)
Vintage: Multiple (Muscadelle is 2015, SB from 2014 and 2015)
Production: 12,000 bottles
Closure: Cork
Bottle size: 75cl
Total SO₂: 70 g/l
Alcohol: 14.5%

METHOD

Grapes sourced from a 5-hectare hillside vineyard in Soussac, on clay and limestone soils in the Entre-Deux-Mers region. Not from Château de Bel estate vines so not organic. Harvested across multiple vintages, and the aim here is for a full, fruity white rather than a lean Sauvignon style. Muscadelle harvested relatively early, Sauvignon relatively late. Macerated on skins, fermented at cool temperatures, then on fine lees for 6-9 months.

TASTING NOTES

Very textural and full, aromatic with hay and lees on the nose, then white peaches and big tropical fruits on the palate.

VICTUALS

Asparagus risotto, sushi, white fish with *beurre blanc*