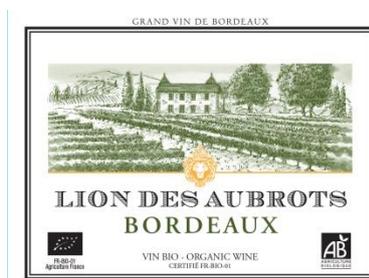




Côtes de Bourg AOC 'Lion des Aubrots'



Certified organic wine, FR-BIO-01.



The vineyard:

This domain is situated in the Bordeaux region, on the right bank of the estuary, in the Côtes de Bourg area. The Bourg area overlooks the Gironde estuary with its corniche. On this land, vine-covered slopes stretch out, earning the region its name “mini Swiss Gironde”.

The soils' diversity is perfectly suited to producing superior wines and the vines are ideally situated to make the most of the perfect alliance of soil and climate.

In Teuillac, the 28 hectares under the sole tenancy of the Château Grand Launay have been restructured since 1969. Today, all of the family property's land is farmed organically.

Grape variety: 100% Sauvignon Gris

The soil:

Clay-silt. South, south-west facing plateaux and slopes.

Wine making:

ABV: 11.5°

Serving temperature and food pairings:

Serve at 10°C.

Serving suggestions: Can be enjoyed as an apéritif, with crab, oysters, prawns, salmon, crayfish, melon, mixed salads, grilled or fried fish, chicken or even fruit tarts.

When to drink:

Ready to drink now.

