



CHÂTEAU DE JANICON Graves Blanc

The Graves region in Bordeaux for centuries has produced red and white wines with an aristocratic mien and effortless elegance in perfume and flavor. The region's name points to its terroir strength: "graves" describes a gravelly terrain, these poor, well-draining soils a veritable nirvana for regional grapes—a fact used to great effect by our partners in Castres, Château de Janicon. With vineyards surrounding their 16th-century home and cellars, the Rochet family sustainably tends 40 acres of Cabernet Sauvignon and Merlot vines in equal proportion, the backbone of Graves red blends. Their Graves Blanc is a classic white blend that inspires a spring thirst while enjoying a lazy day along the Garonne river.



CERTIFIED ORGANIC

WINERY: Château de Janicon

WINEMAKER: Lou Rochet

ESTABLISHED: 1980s

REGION: FRANCE • Bordeaux • Castres

APPELLATION: Graves AOC

BLEND: 70% Semillon, 30% Sauvignon Blanc

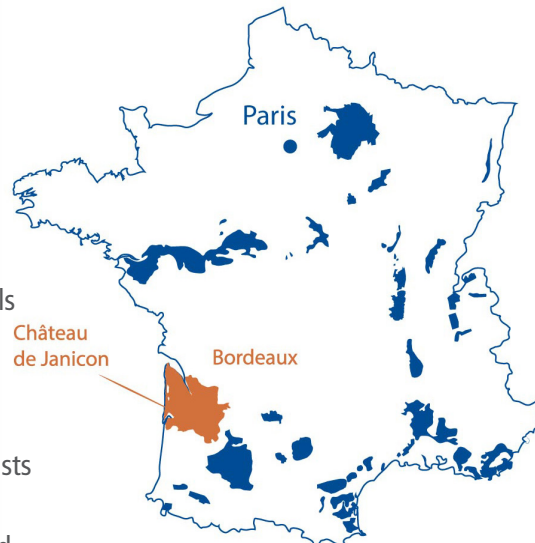
VINEYARDS: Estate vineyards surround the family home and cellars in Castres, an ancient village near the Garonne river south of Bordeaux. Soils are stony (the region's classic "graves"), with subsoils of clay and silica above a core of limestone rock, deep under the surface.

AGE OF VINES: 15 to 50 years

WINEMAKING: Hand-harvested. Pressed and fermented on selected yeasts in temperature-controlled, stainless steel tanks. Aged in tank.

TASTING IMPRESSIONS: Aromas suggest spring wildflowers, lemon curd, white peach. Light bodied and fresh, with herbs and sea salt, with ripe white fruit and a clean finish

PAIRING SUGGESTIONS: As an aperitif; with spring salads; grilled chicken or air-dried sausage



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