



Product code: 4525

## Château Minvielle, AOC Bordeaux, France, 2021



### Producer Profile

Growing up in Libourne, it was inevitable that Olivier was to fall in love with the world of wine, but it's his revolutionary approach to winemaking and desire to break the rules that sets him apart.

Having worked in export sales for a number of negociants, in 1998 he became co-founder and the buyer at ChateauOnline, one of the first e-commerce websites in the wine business. In 2003 he and Anne were married and decided they wanted their own vineyards, as he says: "you would have had to be crazy to buy a property in Bordeaux in 2003" ... but that they did. After much searching they discovered a property, whose garden meanders to the bank of the Dordogne, just 5km south of Libourne. At that time the vineyard area totalled 4.5 ha and was planted mainly with Merlot and some old Cabernet Franc. With his father-in-law's help they bought nearby plots and extended to 8 hectares. The first few years were about slowly replanting and discovering the terroirs and by 2016 all of his vineyards were worked bio-dynamically, with 2019 being the first certified vintage. Because of Olivier's somewhat "revolutionary" approach to winemaking and love of breaking the rules, in such a traditional region, he created the Bel a Ciao label ... named after a revolutionary song which also features in La Casa de Papel on Netflix (you'll need to Google it!). Here he produces an exciting Semillon, Sauvignon Blanc orange wine, with grapes sourced from a friend's vineyard, which by 2021 will be organic.

### Viticulture

From a vineyard made up of clay-limestone soils.

### Winemaking

The grapes are pressed after a few hours of maceration. The juice obtained is must settled and then vinified at low temperature (between 14°C and 16°C) to obtain maximum fruit aromas. Then the wine is matured on its fine lees to build on the complexity.

### Tasting Note

Complex and intense fruit and floral notes with boxwood, typical of the Sauvignon grapes. Well balanced and persistent with peach and citrus on the finish.

### Food Matching

Just perfect for all seafood and fish.

### Technical Details

**Varieties:**

Sauvignon Blanc 100%

**ABV:** 12.5%

**Closure:** Natural cork

**Colour:** White

**Style:** Still wine

**Case Size:** 12 x 75cl

**Oak Aging**

No oak aging