



CHATEAU GARREAU

BORDEAUX BLANC

INCREDIBLY WELL-BALANCED BORDEAUX WHITE WINE



Garreau and Ricaud: a history entwined

To the south of Bordeaux, near Cadillac, Château Garreau stands in all its finery, on a small farm built at the end of the 18th century on a plot of clay-limestone soils bearing the same name. But it is essentially the extremely unusual natural environment that makes this one of the region's most unique locations. Since 1922, the history of the Château has been intrinsically linked to its majestic neighbour, Château de Ricaud. Maurice Wells, who had owned Château de Ricaud since 1882, purchased the Garreau property. Here he planted the first vines, which would prove a substantial grape source for production at the two properties until the early 60s. From 1941-1945, further to the requisition of Château de Ricaud, Garreau had to become home to the entire Wells family. After

the death of Maurice Wells, the property gradually fell into disrepair, until its purchase in 1980 by Alain Thiénot. Château Garreau then benefited from the same meticulous work ethic applied in recent years at Château de Ricaud, to create an exemplar of extremely well-balanced Bordeaux white wine.

Blessed by nature

Set in a natural amphitheatre, the vineyard stretches over the most magnificent slopes in the region, and enjoys natural drainage and perfect aspect. Its situation in an amphitheatre and proximity to several water supplies, including river Garonne around the vineyard and several streams (De Miqueu, De Ricaud and Rouille du Pas du Loup) create an ideal environment for Sémillon to thrive. Sémillon is particularly suited to the cool, clay-limestone soils and in such conditions can attain its full potential. So Mother Nature has chosen Sémillon for the estate, but never to the detriment of the wines' balance. Its complementarity with Sauvignon blanc is sheer magic, with the rich, opulence of the Sémillon combining with the Sauvignon's verve and aromatic intensity.

A meticulous approach to viticulture

In the vineyard, a more rigorous selection process has created more complex wines. This commences with harvesting, where a promising crop can be reduced to nothing by poor picking. At Château Garreau, the white, more oxidation-prone grape, can be harvested in several sweeps through the vineyard, with meticulous selection to retain the true character of the fruit and ensure optimum ripeness. This extremely precise task is completed in the winery, where the wines are matured on their lees with regular stirring to fix the aromas over time.

While the production of Bordeaux white at Château Garreau remains relatively small, the wines nonetheless retain all the minerality that defines these magnificent clay-limestone soils. Alain Thiénot and his teams have succeeded in this challenging balancing act and have created a white wine blending elegance and easy-drinking.





CHATEAU GARREAU

BORDEAUX BLANC

OWNER:

Alain Thiénot since 1980.

KEY DATES:

1922: Maurice Wells, owner of Château de Ricaud since 1882, purchased the Garreau property. He planted the first red vines, which would form the mainstay of Château de Ricaud's production until the early 60s. **From 1941-1945:** further to the requisition of Château de Ricaud, Château Garreau had to become home to the entire Wells family.

1980: Alain Thiénot purchased the Garreau vineyards, while the 18th century smallholding was sold elsewhere.

LOCATION:

On the upper reaches of Cadillac, approximately 40 km to the south of Bordeaux.

SOIL PROFILE:

Clay-limestone. Vineyard is located on slopes within a natural amphitheatre, surrounded by several streams (De Miqueu, De Ricaud and Rouille du Pas de Loup) and near to the River Garonne.

AREA UNDER VINE:

3 ha.

PLANTING DENSITY:

5,500 vines/ha.

GRAPE VARIETIES:

- 80% Sémillon,
- 20% Sauvignon blanc.

AVERAGE AGE OF THE VINEYARD:

25 years.

HARVESTING:

By hand, in successive sweeps through the vineyard, to avoid oxidation in the fruit.

VITICULTURAL REGIME:

Various canopy management techniques including budrubbing/ secondary shoot removal/ manual leaf-plucking once or twice (once at the end of June/ beginning July on the side the sun rises and once at the end of August, on the side the sun sets).

VINIFICATION:

Traditional in separate batches, in temperature-controlled stainless-steel tanks.

AGEING:

On the fine lees with regular stirring.



«*INCREDIBLY
WELL-BALANCED
BORDEAUX WHITE WINE*»

"Pale yellow and tinged with gold, Château Garreau exudes notes of ripe tropical fruits and box, with nuances of wild peaches and acacia. Lively and fresh on the attack, the wine is fleshy and generous on the palate and develops citrus notes on the finish. The result is a simple wine, triumphantly lively and fleshy, with great length."

*Thomas Drouineau,
winemaker, Maison Delor*

