

Château CARBONNEAU



château carbonneau

2025

MARGOT BLANC

VARIETAL

100% Sauvignon Blanc

AROMA

An enticing nose of fresh and bright citrus fruits, with a racy, grassy note.

PALATE

Good depth on the palate, with excellent balance between the juicy fruit and crisp acidity.

VINIFICATION

The harvest occurs in the cool of the early morning and the grapes undergo a gentle crush. Fermentation in stainless steel follows (16-18°C), with lees stirring for 30 days after the alcoholic fermentation to add body and texture.

FOOD MATCHING

Served at around 10-12 degrees C, it is a delicious accompaniment to white flesh fish, poultry and shellfish, salads and natural oysters.

REGION

Château Carbonneau was built around 1880, but ravaged by WWII it was reduced to a dairy and cereal farm. Located on the eastern limits of the Gironde where the Communes of Pessac sur Dordogne and Gensac intersect, Château Carbonneau is at 75 metres. In 1992, 3rd generation Wilfrid Franc de Ferrière returned with his New Zealand wife Jacqui and restored first the vineyards and then the winery. Transition is underway to the 4th generation, Hugo, Pierre and Margot, who are seeking to straddle both traditional and contemporary wine styles. Château Carbonneau is organic certified, and biodynamic farming is practiced. As such cattle remain very important.

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