



MAISON LE STAR
VIGNOBLES & CHATEAUX

MAISON LE STAR ESTATES

CHÂTEAU GANDOY PERRINAT

Bordeaux Blanc Sec

ORIGIN - TERROIR

Château Gandoy Perrinat was formerly a modestly sized domaine covering just twenty hectares. It has been entirely renovated and fitted with state of the art winemaking facilities. The château now covers over a hundred hectares of vines planted in clay-limestone soils.

CULTIVATION

Sustainable methods
Manual pruning

VINIFICATION

Skin maceration
Fermentation at a low heat in temperature controlled stainless steel vats

GRAPE VARIETIES

100% Sauvignon Blanc

TASTING NOTES

Château Gandoy Perrinat develops delicate aromas of citrus fruits and white flowers combined with mineral notes. Its lively attack evolves to a round and elegant body surrounded by an intense freshness.

FOOD & WINE PAIRING

Château Gandoy Perrinat will accompany well seafood, shellfish, grilled fish and smoked salmon. It will also pair ideally with fresh goats cheese, Comté or Saint-Félicien. Enjoy served between 10°C and 12°C.

AWARDS

2017 : Bronze Medal - Concours de Paris 2018
2016 : Gold Medal - Concours de Bordeaux 2017
Silver Medal - Concours de Paris 2017



MAISON LE STAR

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