

# Château Meric Chante L'Oiseau Graves Blanc



## THE ESTATE

François and Sylvie Barron, and their son and daughter-in-law, Benjamin and Aurélie, are the seventh generation owners of this estate in La Brède. The estate is composed of Château Meric and the smaller Château Chante L'Oiseau. Their wines truly reflect their "terroir", achieving a unique minerality from the Graves dark, pebbly limestone, and sandy soils. The vineyards thrive in the climate, moderated by the Garonne river to the east, by the nearby ocean, and are protected from outside sources of pollution by neighboring forests. The vineyards have been farmed organically since 1988.

## NOTES & PAIRINGS

A dry, complex blend of Sauvignon Blanc, Sémillon, and Muscadelle. This has herbal, citrus, and white fruit aromas with a long, mineral accented finish. A classic seafood and shellfish wine, it is rich enough to accompany light meats, nuts, and cheese. Cellar for 5-7 years.

## TECH

- \* Made with 100% Organically Grown Grapes
- \* Certified by Ecocert
- \* Vegan
- \* UPC# 030961 00355 0



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