

Ch. Landereau 2016 Entre Deux Mers (Bordeaux)

WineWise Code	FVB-EDM16
Country	France
Region	Bordeaux
Color	White
Alcohol by Volume	13
Acidity	3.4
Residual Sugar	<2
Closure	Natural Cork
Annual cases produced	18,000
Varieties	Sauvignon Blanc 50 %, Sauvignon Gris 20 %, Sémillon 20 %, Muscadelle 10 %
Destemming	Whole Cluster
Fermentation vessel	Stainless Steel
Aging method	Stainless Steel 100%
Filtered?	Yes
Fining agents	Bentonite
Yeast	Cultured
Malolactic	No
Added Sulfur	Yes
Soil Type(s)	Calcareous, Gravel
Vineyard Aspect	Southeast
Farming practices	Sustainable
Vine Training Notes	Guillot trained
Grape Picking	Machine

WineWise Notes:

The unusual blend of grapes is some preparation for the sheerly singular melony gloss and power of this far-from-modest “basic” Bordeaux white. Cold fermentation and five months’ aging on the lees have imparted serious texture and gloss to bolster the entirely delicious and pure flavours.



Notes from the producer:

90 James Suckling, Médaille D'argent CGA 2017, Médaille OR Challenge International 2017. Henri Baylet, a winemaker in North Africa, bought Landereau in 1959 and gave it to his son Michel. Over time, Landereau has grown to 45 hectares of vines. In 1981, Michel bought the neighboring winery Château Hoste-Blanc which today comprises 35 hectares of vines. In 1988 his son Bruno took over the two properties and began the production of dry white wines.

WineWise Notes on Ch. Landereau:

It is not entirely accurate to describe this Bordeaux stalwart as “new” because Bruno Baylet was a staple of the WineWise portfolio in its early days. But it is many years since we worked with his admirable wines, so we are taking the liberty of treating him as a newcomer, as to most of you he will be one. We could not be happier to re-engage with his uncompromisingly honest and forceful wines. The estate has the French certificate of sustainability known as “Haute Valeur Environnementale”.