

VIRGINIE DE VALANDRAUD

Bordeaux Blanc 2018

Always looking for new challenges, in 2000 Jean Luc Thunevin and Murielle Andraud decided to keep a plot from the Château Valandraud vineyard and started the production of a white wine: Blanc de Valandraud was born.

It is the second wine of Chateau Valandraud blanc.

Each year, the blending of Virginie de Valandraud is different and confirmed after several tastings before the bottling.

Technical information:

Soils: clayey limestone

Average age of the vines : 30 years

Grape varieties: 50% Semillon, 40% Sauvignon Blanc, 10%

Sauvignon Gris

Ageing: one part during 8 months in 2 & 3 years barrels and the other

part during 8 months in stainless steel tanks

Degree: 13.5% **Lot n°**: LVIB18





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Press Review



Lisa Perroti-Brown 90-92 points

The 2018 Virginie de Valandraud Blanc slips out of the glass with softly spoken notes of lemongrass, lime cordial and chalk dust giving way to a core of fresh pineapple and green mango with a waft of honeysuckle. Medium-bodied, the palate gives bags of citrus and tropical fruit and a racy line lifting the long finish

JAMESSUCKLING.COM ▼ 92-93 points

A linear and tight young white with dried pears and apples with hints of cream and cedar. Medium body. Subtle honey and stone flavors. Always excellent.



90-92 points

The 2018 Virginie de Valandraud Blanc is bright and focused, with lovely energy driving the citrus, mint and floral notes. This is an espeically tense style for a Sémillon-based white. The blend is 50% Sémillon, 40% Sauvignon Blanc and 10% Sauvignon Gris. -- Antonio Galloni

JEB DUNNUCK 90-92 points

I continue to love the whites from the Thunevin team. The 2018 Virginie de Valandraud Blanc (50% Sémillon, 40% Sauvignon Blanc and 10% Sauvignon Gris) has a fresh, crisp, medium-bodied style as well as classy notes of tart pineapple, lemon, and exotic citrus. It has terrific acidity, notable purity, and is a high-quality Bordeaux Blanc I'd be thrilled to drink.



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