



# BLANC DE CAR SIN 2021



AOC	Bordeaux Blanc	
Varieties	Sémillon 80 % & Sauvignon Blanc 20 %	
Alcohol	12,5 %	
Res. sugar	0 g/l	
Vinification	Picked by hand, whole-bunch pressing, fermentation in stainless steel tank.	
Ageing	Short maturation on lees for 3-4 months in stainless steel tank.	
Style	Fresh though ripe fruit aromas on the nose, on the palate this wine has aromas of winter apples and pears, also yellow plums and honey melon. Well balanced, fruity and fresh white wine.	
Suggestions	Nice wine for aperitif or to be served with food. Try with oysters and other seafood, smoked salmon or veggie dishes of any kind.	

Blanc de Carsin is the perfect wine for seafood and fish, we often enjoy this wine with oysters and shrimps, one of my favourite local foods.

Nea Berglund, winemaker

Chateau Carsin  
197 Route des Côtes  
33410 Rions, France

☎ +33 7 87 36 37 61  
✉ [bonjour@carsin.com](mailto:bonjour@carsin.com)



@chateaucarsin  
@charivariwines