



Château
LAMOTHE DE HAUX

PROFILE

Located in the commune of Haux southwest of Bordeaux's city center, Château Lamothe has actively produced estate-bottled wine since the 16th century. Its renovation in the 19th century yielded the distinctive façade now pictured on the label of each of the Lamothe cuvees. It is currently run by The Néel-Chombart family, who have owned the property since 1956. The Château currently spans 80 hectares of clay and limestone slopes in prime Bordeaux growing conditions. Over the past fifty years the family purchased more hectareage under vine and converted what were underground galleries below the chateau into cellars ideal for aging wine. Winemaking technology was also modernized and vastly improved. Today Château Lamothe's distinctive label is recognized world-wide, and enjoys quite a following.

In an effort to increase sustainability, Château Lamothe is working toward ISO 14001 certification, which sets out the criteria and maps out a framework that a winery can follow to set up an effective environmental management system.



SPECIFICATIONS

Wine: Bordeaux Blanc 'Madame Etienne'

Varietals: 100% Sémillon

Appellation: Cotes de Bordeaux AOC

Exposure: South/Southwest

Soil: Clay and Limestone

Vineyard Age: Average of 30 years

Vineyard Area: 22 ha

Harvest: Mechanical

Agricultural Method: Sustainable, natural green cover every two rows

Production: 5,000 bottles

Vinification: Skin contact for 12-18 hours. Pneumatic pressing under nitrogen. Alcoholic fermentation in stainless steel at low temperatures (16°-18°C).

Food Pairing: This Sémillon is excellent with fish and white meat - sea bream, mullet, marinated chicken, cheeses and fruity desserts.

Tasting Note: Bright straw color with exotic fruit aromas of pineapple and mirabelle plum, white floral flavors. Opulent and round, yet fresh.