



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.



## 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:** 10,000 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. Opeulent and round, yet fresh.



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