



CHATEAU GABARON "SAUVIGNON BLANC" BORDEAUX BLANC 2025



Brothers Lionel & David are the 4th generation of the Latorse family to own this 300-acre property located in La Sauve, in the heart of the "Entre Deux-Mers" district of Bordeaux. With a lot of care and passion they protect a century old heritage that always kept the Château Gabaron on top of the local hierarchy of the finest estates.

Low yielding, strict environment friendly farming, meticulous harvest and plot selection are their recipe to deliver the best of this singular Terroir.

Lying between the rivers Garonne and Dordogne, who both join in Bordeaux to create the estuary of the Gironde, this area is known to be the birthplace of Sauvignon Blanc varietal and arguably one of its most suitable Terroir.

Shaped for millennia, this Terroir, heritage of both the rivers and the inland sea, is made of sand, built up on a sub rock of limestone and marl with seashell deposit. The Sauvignon here is aromatic, bright and display this unique salinity from its proximity to the ocean.

SOIL TYPE _____

Alluvial soil on a limestone/marl subsoil

VARIETAL _____

100% Sauvignon Blanc

CULTURE _____

Sustainable farming. Short pruning to encourage low yielding. Natural grass cover between the rows.

Nighttime harvesting to preserve the freshness of the bunches.

VINIFICATION _____

Pneumatic pressing with selection of the finest juices. Cold soak of 5 hours at cold temperature to extract the fruit. Must clarification at low temperature. Fermentation in stainless steel vats at 61-63°F. No malolactic fermentation. 3 to 4 months ageing in stainless on fine lees. Light filtration before bottling.

TASTING NOTES _____

Burst with fresh aromas of orange blossom and lime with hints of apple and anise. The palate is surprisingly vibrant and fresh for such a ripe vintage. Lively backbone lifting citrus and tropical flavors to a zesty finish.

From the same Winery :

Château Gabaron, Bordeaux Cabernet Sauvignon 2024

