

CH OLIVIER 2019

Grand Cru Classé

PESSAC LÉOGNAN BLANC

/ Per fles min. 12 flessen

Vinous – 90-92/100

The 2019 Carbonnieux Blanc was picked from 29 August to 18 September at 42hl/ha and aged in 25% new oak. It has an intense bouquet with lime zest, peach skin and beeswax scents, nicely focused with good attack. The palate is very well balanced with lovely pineapple and orange pith notes on the entry. Very cohesive with a tangy and vigorous finish. Excellent.

The Wine Advocate – 91-93+/100

Composed of 80% Sauvignon Blanc and 20% Semillon, the 2019 Blanc was harvested from the 29th of August to the 12th of September. Yields were 44 hectoliters per hectare this year. The alcohol came in at 13.49% with a pH of 3.24. The nose is youthfully mute to begin, taking some coaxing and swirling to reveal white peach and fresh pear scents with touches of allspice, coriander seed and lemon blossom. Medium-bodied, the palate is locked tight, offering glimpses at an intense, layered, mineral-driven style with bags of freshness and texture to its credit. Shy at the moment, it should come out beautifully.

J. Suckling – 92-93

WIL JE GRAAG MEER WETEN?

Schrijf je nu in op onze nieuwsbrief om op de hoogte gehouden te worden van de laatste nieuwtjes.

E-mailadres*

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