



VIGNOBLES MOURGUES



## Château Talmont – Blanc 2022

### AOP Bordeaux



#### Blend

43% Semillon, 28% Ugni Blanc, 20% Muscadelle, 9% Colombard



#### Winemaking

2022 was a solar vintage in Bordeaux, with high temperatures and little rain, which produced aromatic white wines, with a great balance between acidity and fruit. The grapes were selected from the best vines of the family Estate. The clusters are meticulously harvested by night to benefit from cooler temperatures, optimizing the quality of the juices. A delicate pneumatic pressing is completed as soon as the grapes arrive at the winery, then the musts are stored on lees at a very low temperature for about 10 days, which allows the extraction of maximum freshness and aromas of exotic fruits. The alcoholic fermentation takes place in temperature-controlled stainless-steel tanks to preserve this freshness and extract the white fruits aromas. Final blend results in a lively and aromatic wine, well-balanced and slightly mineral.



#### Tasting Notes

- Eye: bright light-yellow color with golden reflections.
- Nose: fragrant notes of white fruits (mango, peach, quince), combined with notes of almond and honey, with a delicate floral touch.
- Palate: round and fresh, gourmet aromas of marmalade and exotic fruits, pleasant finish with notes of citrus zest..



#### Food pairings

This white wine will be ideal to pair with sweet and savory dishes, fish and shellfish, white meat, crunchy vegetables or fruit-based desserts.



#### Alcohol content

12% by volume



#### Serving temperature

Serve chilled (8° - 10°C)

#### The heritage of Vignobles Mourgues: a family story.

The family Estate of Vignobles Mourgues is located in the Entre-Deux-Mers region, about 80 km east of Bordeaux. The current manager, Jérémy Mourgues, was only 25 when he joined the family business in 2005, after his studies. His grandparents and his parents passed on the family values to him: humility, hard work and perseverance. The property is HVE (High Environmental Value) certified, testifying to the Mourgues family's commitment to sustainable agriculture and to environmental preservation practices, to value the precious land of their ancestors. The Estate extends over 395 hectares: 315 hectares in AOP Bordeaux and 80 hectares in IGP Atlantique. Jérémy is currently working hard on a great agroforestry project with 4 hectares of vines cultivated biodynamically and fruit trees among them. This property will soon become a privileged place for wine tourism. Jérémy is an expert in winemaking, and he also manages a vineyard-management company, offering all types of services. Many prestigious Châteaux in Bordeaux call on him for several of their vineyard operations. In 2019, Jérémy acquired and modernized a neighboring winery to produce his own bottles of wine, using the best grapes selected from his vineyards. With his consultant-oenologist Florent, they enjoy making wines for gastronomy and sharing, fruity and generous, that reflect the magnificent terroir on which the grapes are grown. They can also count on the valuable advices from the experts of Hubert de Bouard Consulting.