



# Château Olivier

GRAND CRU CLASSÉ DE GRAVES

## Harvest

17th September to 25th September,  
Harvesting by hand in small baskets.

## Winemaking

Fermentation in barrels, regular stirring  
35% new barrels.

## Alcohol

12°7

## Yield

41 HL/HA

## Blend

68% Sauvignon blanc  
30% Sémillon  
2% Muscadelle



## Tasting Notes

Pale yellow colour. The bouquet is highly expressive with wild peach and blossom scents. Complex and nicely balanced on the palate with exotic fruit flavours and a velvety texture. A good level of acidity endows this excellent wine with length and structure.