



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.