

2023 Bordeaux Blanc

Château Roc Meynard | Bordeaux



Lively, floral, and seducing, Château Roc Meynard Blanc is a modern expression of Bordeaux tradition, bright and balanced, with irresistible freshness. Crafted by Esther and Philippe Hermouet alongside Mélodie Blanc, this limited-production white captures the estate's philosophy of revitalizing heritage through thoughtful, sustainable farming. A harmonious blend of Sauvignon Blanc and Sémillon, it's a wine made for pleasure: expressive, elegant, and effortlessly drinkable.

THE VINTAGE

2023 was an atypical year for Bordeaux. A dry, sunny late summer, especially during August ripening, produced grapes of aromatic depth and freshness. The resulting wines are vibrant, textured, and complex, with ripe fruit framed by bright acidity.

TERROIR

The vineyard sits on a 70-meter clay-limestone hillside at the heart of the Roc Meynard estate, facing east-west for ideal light exposure. The 2.5 hectares of white varieties are integrated within a 28-hectare single block, surrounded by 15 hectares of natural "green islands." This diverse landscape fosters biodiversity and ecological balance, key to the estate's sustainable approach.

WINEMAKING

Harvested on September 15, the grapes underwent a brief cold soak (less than one hour) before pressing to preserve delicate aromatics. Fermentation lasted ten days in stainless steel at temperatures of 64.4-68° F. The wine was aged for four months in stainless steel before being bottled in January 2024, maintaining its crisp, zesty profile.

TASTING NOTES	Pale yellow with silver reflections. The nose is intense and expressive, offering notes of crisp apple, lime, and white flowers. The palate opens with lively acidity and a lemony mid-palate, leading to a long, clean finish.
FOOD PAIRING	Raw fish, ceviche, oysters, and fresh seafood dishes.

serving temp
46.4-50°F

varietals	50% Sauvignon Blanc, 50% Sémillon
farming	Sustainable, with 25% of the estate dedicated to biodiversity
alcohol	12.5%
residual sugar	0.27 g/L
pH	3.31
acidity	3.55 g/L H ₂ SO ₄
SO₂	83 mg/L
fermentation	Cold soak (<1 hr); stainless steel, 10 days at 64.4-68° F
aging	4 months in stainless steel

