

CHÂTEAU PAS DE L'ÂNE

OPTIMUS BLANC

This refined and expressive 100% Sémillon comes from Bordeaux's prestigious Right Bank, near Cheval Blanc, with a limited production of 2,400 bottles. Aged in new French oak and sandstone amphorae, it develops layered texture, fresh acidity, and remarkable depth. Regular bâtonnage (lees stirring) enhances richness and complexity, balancing oak influence with vibrant freshness. Aromas of exotic fruit, white peach, blossom honey, and flinty minerality lead to a fresh, slightly saline, and harmonious palate. Praised for its silky texture and citrus-driven depth, it pairs beautifully with pan-seared sea bass in lemon-caper sauce, goat cheese and fig salad, and Thai green curry.



SCAN ME

WINE

Blend: 100% Sémillon
Average Vine Age: 35 years
Appellation: Bordeaux Blanc
Aging: 12 months

TERROIR

Sun-exposed clay-limestone slopes provide drainage and structure. Natural grass cover and soil cultivation eliminate herbicides. HVE 3 certified for sustainable viticulture.

PRACTICES

Double Guyot pruning ensures balance. Harvested at dawn for freshness, aged 70% in new oak, 30% in amphorae, with bâtonnage enhancing texture, roundness, and vibrant fruit expression.