

2022 Optimus Blanc

Château Pas de l'Âne | Bordeaux, Saint Emilion

Optimus Blanc is an uncommon expression of Saint-Émilion. The wine is made with one of the most prestigious white grape varieties of France, Sémillon. The wine is produced with the estate's customary thoughtful farming and respect for traditional winemaking. Vinified in a mix of new French oak and amphorae, the wine reflects both heritage and innovation. It is full-bodied, aromatic, and generous.

THE VINTAGE

The 2022 vintage in Saint-Émilion shows superb maturity and natural concentration. Despite a hot summer, the wines retained freshness and balance, yielding whites with depth, intensity, and a generous, harmonious profile.

TERROIR

The grassy vineyards are worked by hand to avoid weedkillers. Vines are pruned using single- or double-Guyot depending on vigor and receive meticulous seasonal care: debudding, suckering, manual leaf removal, green harvesting, and sorting on the vine, all to ensure precise ripeness and purity of fruit flavors.

WINEMAKING

Vinification and aging take place in new French oak barrels (70%) and sandstone amphorae (30%). The wine is stirred on fine lees to build roundness, volume, and aromatic richness, highlighting exotic and white-fleshed fruit. It is then aged 12 months in French oak before bottling.

TASTING NOTES

White flowers, exotic fruits, and peach with a subtle thread of smoke and salinity. Full-bodied, balanced, and elegantly textured.

FOOD PAIRING

Seafood & fish • Exotic and lightly spiced dishes
White-fruit desserts

varietals

100% Sémillon

farming

HVE level 3

alcohol

13%

residual sugar

0.26 g/L

pH

3.30

acidity

3.16 g/L

SO₂

94 mg/L

fermentation

Indigenous fermentation in new oak and amphorae with regular lees stirring; temperature-controlled for purity and texture.

aging

70% new French oak, 30% amphorae;
12-month élevage

CHÂTEAU PAS DE L'ÂNE



OPTIMUS

serving temp
50-54°F

