

Château Lestage

La Mouette

Bordeaux Blanc



In the end of XIXth century, the vineyard of Château Lestage already produced a well-known dry white wine .

Christened “La Mouette” (the seagull), it bore the name of a bird, like “Le Merle Blanc” (the white blackbird) of Château Clark and “Le Cygne”, (the swan) of Château Fonreaud.

At the end of the 1950s, weather conditions and the economic crisis led to the disappearance of these white grapevines.

In 2015 we set about renewing with tradition and this little vineyard was brought back to life.

Sustainable viticulture: Terra Vitis

Soil type: The vines are planted on a plot of clayey-limestone soil. Produced from this beautiful plot of Château Lestage in Listrac-Médoc, this rare wine comes under the label “appellation Bordeaux blanc sec” simply because there is no “appellation Médoc blanc”.

Area: 0,5 hectare

Wine Grape Varieties: 50 % Sauvignon, 50 % Semillon

Vine growing: The vines are cultivated according to environmentally friendly growing practices, respecting both the plant and its environment.

Winemaking process: La Mouette is produced with the greatest care:

- Handpicking with repeated passages through the rows, selecting only perfectly ripe grapes at each passage.
- Pressing of the whole bunches
- Fermenting and ageing in barrels

Ageing: The wine is matured on the fine lees with regular bâtonnage stirring to reveal all the complexity of the beautifully ripe grapes.

Bottled just before the summer.

Ideal for a refreshing before-dinner drink, or with appetisers, sea-food or fish.
Recommended serving temperature 9 to 12°C.

