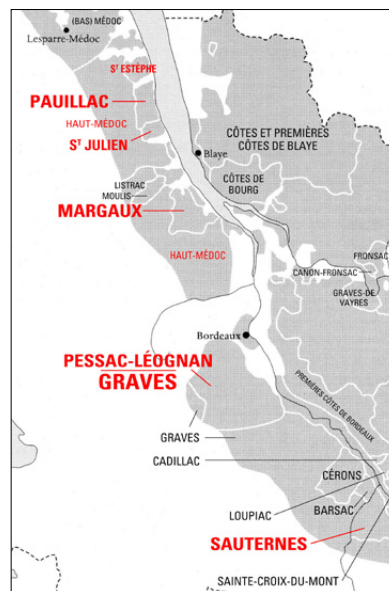




CLOS LA MAURASSE GRAVES BLANC

Blends of Sauvignon Blanc and Semillon, the white wines of Graves are deservedly among the most celebrated dry whites in the world. The best of these attractive, crisp wines are the complex beneficiaries of chalk and flint components passed on through the region's soils: chalk is calcium carbonate, in this case the shells of trillions of ancient sea creatures gradually deposited on the limestone bedrock 50 million years ago when the Aquitaine basin laid beneath a sprawling tropical sea; the flint is part of the gravel soils (8–100 inches thick) transported from the Pyrénées mountains by ice-age glaciers 2 million years ago.

Named for earth particulates polished into round stones and pebbles by the Gironde river, Graves features soils of loose siliceous pebbles that offer excellent drainage but challenge fertility in ways that promote deep roots. Heated during the day, these stones radiate warmth through the cool evenings, protecting and ripening the grapes. The Atlantic ocean to the west and the Gironde river directly east help regulate temperatures while a vast nearby pine forest tempers the effects of winds and storms.



Exemplary Graves at a surprisingly modest price, Clos La Maurasse Graves is a blend of Semillon (60%) and Sauvignon Blanc fermented cool in stainless steel over at least 30 days, and then finished and bottled soon thereafter to protect freshness of palate and nose.

CLOS LA MAURASSE *Blanc Sec*

An elegant dry white wine with lots of flavor, fruit and finesse, it makes a good companion with lighter meats and cheeses (great with fresh or herbed goat cheese) but is a marvelous partner with shellfish, fish and other “fruits of the sea”.

Thank you for your time and for your interest in Connoisseur wines.