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Articles

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Blank de Blanc
by Simon Woolf

High wire

The best Graves and Pessac-Léognan whites balance the fat “come hither” fruit of Semillon and the fresh zest of Sauvignon Blanc. Get it right, and the results can be divine, giving wines with complexity, longevity and real refinement. Get it wrong, and the result can be flabby and overly oak-influenced, or with Sauvignon dominating the mix, searingly acidic with almost Marlborough-esque aromatics.

Although there are broad similarities with other full-bodied, oaked styles, there is something uniquely satisfying about two grape varieties joining hands in an harmonious blend. Graves and Pessac are the only Bordeaux “cru” regions with dedicated white wine categories – even Château Margaux’s Pavillon Blanc has to be content with a lowly AOC Bordeaux classification.



Graves

Chateau du Seuil 2012

Elegant, citrus-dominated style with perfect weight. A subtle smokiness is the only clue that this wine actually saw quite a bit of oak, but it's beautifully done. 90/100



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