

CHATEAU JARON

BORDEAUX White



Ownership & history:

The vineyard has been family-owned for over four generations and is now managed by Philippe Liberatore and his wife, Caroline. With a strong commitment to biodiversity, they implement environmentally responsible practices aimed at preserving the vineyard's natural balance and long-term sustainability.

Vineyard & location:

The estate covers 30 hectares, located in the eastern part of the Entre-Deux-Mers appellation, on the far eastern edge of the Bordeaux vineyard, an area renowned for the quality of its soils.

This Sauvignon Blanc is produced from a single 2-hectare parcel within the estate, carefully selected for its terroir expression

Harvest, vinification & ageing:

Thanks to the small size of the single parcel, harvesting can be carried out quickly and in one single pass, allowing the grapes to be picked precisely at optimal maturity. After careful sorting at the winery, the fruit is gently pressed. Fermentation takes place in temperature-controlled vats to preserve freshness and varietal expression. The wine is then aged for an extended period on fine lees, enhancing texture, complexity, and depth while maintaining the freshness typical of Bordeaux Sauvignon Blanc

Tasting:

Pale yellow colour with light golden reflections. The nose shows ripe citrus, white-fleshed fruits and subtle mineral notes. The palate is full and well-structured, with a rich, rounded texture balanced by a precise acidity. Good aromatic complexity and a long, elegant finish. Well suited to gastronomic pairings, creamy dishes and cheeses.

Vintage:

2025

Blend:

100% sauvignon