

# Château Civrac LaGrange Cuvee Plaisir Blanc 2020

CSPC# 837715

750mlx12

13.0% alc./vol.

## Grape Variety

50% Semillon, 50% Sauvignon Blanc

## Appellation

Graves

## Classification

AOC

## Website

<https://www.vignobles-haverlan.com/en/vignobles-vins-3/chateau-civrac-lagrange.html>

## General Info

Winegrower and builder are two words often used to describe Dominique Haverlan, born into a family of winemakers that has remained true to this terroir for multiple generations...

Wanting to stand on his own two feet, in 1988 Dominique Haverlan acquired Vieux Château Gaubert in Portets, then in disrepair. His energy is boundless, and he is a builder through and through. Tugging on his boots, he chose to embark on a winemaking adventure by wresting the estate from the hands of developers and elevating it to one of the greatest Graves wines of all.

Dominique Haverlan is therefore equally passionate about the stones used for building as he is about the gravel and sand that feed his vines. An owner who takes an uncommon approach to running his estate.

Building on this fruitful method with pride in his white and red wines that delight enthusiasts and professionals alike, Vignobles Haverlan has been able to set its sights higher and take charge of numerous other chateaus in the Graves and Pessac-Léognan wine regions.

## Winemaker

Dominique Haverlan

## Vintage

The growing season began with an unseasonably warm winter and the high temperatures continued into the spring, which meant the worst of the April frosts were avoided. Instead, the region saw heavy rains create a warm, humid atmosphere and diseases like rot and mildew became prevalent, meaning producers had to be vigilant. However, the downpours did provide one boon by revitalizing the water tables in the soil, which would prove invaluable in the upcoming summer months. The summer was extremely hot and arid although infrequent showers did fall until late August, when the season then completely dried out. Good weather prevailed through to the harvest. The resulting crop was smaller than usual, it was in excellent condition with small, thick-skinned berries in great health.

## Vineyards

310 hectares.

This gravel, from tiny stone chips to pudding stones smoothed and rounded by the passage of water have a thickness that varies from 20 centimeters to 3 metres and more. The exceptional Graves terroir expresses itself through a variety of stones made up of quartz, together with ochre, white, red, and pink quartzite, jasper, agate, flint and Lydian stone... in a harmonious and shimmering mix.

The terroir of Graves rests on a sub-soil strata of clay, sand and alios (a type of sand hardened by a blackish iron mixture), limestone and faluns (limestone flecked with shell-encrusted sand). These were deposited over the course of centuries by the Garonne River, from the end of the Tertiary Era and on into the Quaternary Era, shaped continuously by cycles of glaciation.

Sauvignon: The elevated sugar levels of this grape bring richness to the wine, and good potential aromatic qualities. It gives white wines a distinctive pale-yellow color, and a particularly fine and pronounced nose that becomes deeply complex on ageing.

Semillon: The dominant grape variety in the Graves region, Semillon creates golden, fleshy wines with great finesse.

Muscadelle: Used in small quantities, this grape variety gives fruity and floral notes.

## Sustainability

Certified High Environmental Value (HVE3) since 2018, we are constantly working to preserve the biodiversity of our vineyards.

## Maturation

Fermented in stainless-steel.



**Tasting Notes** Beautiful pale-yellow color. Harmonious, complex, and rich nose. Particularly expressive fruit. Notes of white flowers and exotic fruits (lychee, passion fruit) mixed with aromas of apricot and white peach. Fresh attack. Good volume in the mouth with richness, fat and complexity. Round and corpulent wine. Long lemony finish with delicate woody and minty notes. Elegant wine in harmony.

**Serve with** Perfect with seafood, scallops, prawns, white meat, oven-baked fishes or with white cream sauce, sweetbreads, light cheese (goat cheese) and foie gras.

**Cellaring** Drink 2020-2026

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