



Château Martinot Entre-Deux-Mers BORDEAUX (FRANCE)

Literally translating to “between two seas,” Entre-Deux-Mers is the largest region within Bordeaux. Located on the Right Bank it is the area between the Garonne and Dordogne rivers.

Grapes: 80% Sauvignon Blanc, 20% Semillon

Alcohol: 12% vol.

Nose: ripe white fruits, apple & light citrus.

Palate: Notes of citrus with tones of green apples lend to its bright refreshing quality. Well structured & delicate, clean & crisp.

Pairs well with: Shellfish, seafood, grilled pork, salads, paella, light pasta dishes.



Bordeaux Wine Region of France

Climate: Bordeaux has a maritime climate and is sheltered by pine forests on both the south and the west. The summers tend to be warm and the winters are relatively mild.

The region of Bordeaux covers a vast amount of area and produces almost 700 million bottles of wine every year. The wines that are produced in Bordeaux (both red and white) are almost always blends of two or more varieties of grapes.

Bordeaux has a very complex system of regional wine classification. Each area within Bordeaux has its own system and specific terminology which adds to the complication. Some classifications are based on estate and not the land. Entre-Deux-Mers wines have never been classified, but the name ‘Entre-Deux-Mers’ can only be used to describe a dry, white, wine.

The most widely planted white varietal of Bordeaux wines is Sémillon, which is generally creamy with honey flavors. Sauvignon Blanc is the second most common planted white grape, and is acidic, floral, and herbal.