

# CHATEAU M

## Classic White Blend 2023



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## Terroir

### A Viticultural Paradise

Appellation	Alto Cachapoal
Sub-Region	Rapel Valley
Region	Central Valley
Climate	Mediterranean 340 mm rain per year High diurnal temperature variation
Soil	Former bed of the Cachapoal river, mineral, rocky, sandy

## Vinification

### French Traditional Technique

Grapes	Sauvignon Blanc 90% Sémillon 10%
Vines	10 to 20 years old vines
Harvest	Hand picked
Fermentation	12 to 14 °C
Aging	6 months in stainless steel

## Tasting Notes

### Master Winemaker: Mr Stephane Geneste

Color	Golden yellow with green reflexes
Nose	Grapefruit, green apple, fresh grass and minerals
Taste	Grapefruit skin, fruit flavors, very fresh, very good natural acidity, balanced
For Optimal Enjoyment	Serve at 7-10°C (45-50°F) to fully enhance the bouquet and flavor