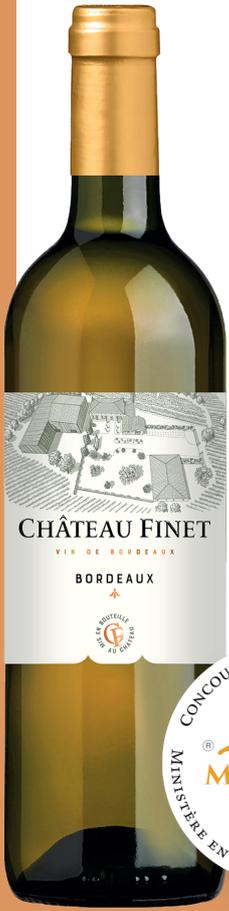


CHÂTEAU FINET

As part of the ABK6 wine portfolio, Francis Abécassis has chosen to preserve the heritage and identity of the historic Châteaux that shaped the reputation of his wine division. The terroirs, grape varieties and tasting profile of this estate have been strictly respected by the new teams.

AOC BORDEAUX – BLANC



Grape varieties: Sauvignon Blanc, Sémillon, Muscadelle.

Winemaking:

- Stainless-steel fermentation
- Lees ageing
- Early bottling to preserve pure fruit expression

TASTING NOTES

Fresh and bright, pale yellow colour. Citrus and exotic fruit aromas. Light, supple palate, very refreshing, with a clean, crisp finish.

FOOD PAIRINGS

Aperitif, grilled fish, white meats, goat's cheese.

VINEYARD

- Location: Sauveterre-de-Guyenne (33540)
- Soils: Clay-limestone
- Aspect: Open, well-ventilated parcels

AOC BORDEAUX – ROUGE

Grape varieties: Merlot, Cabernet Sauvignon, Cabernet Franc.

Winemaking:

- Long maceration and gradual extraction
- Careful tank ageing to maintain aromatic precision and balance
- Subtle, measured oak integration

TASTING NOTES

Deep red colour. Expressive nose of red and black fruits with subtle spice notes. Structured palate with elegant tannins and long persistence.

FOOD PAIRINGS

Roasted meats, dishes in sauce, bistronomic cuisine, matured cheeses.

VINEYARD

- Location: Entre-Deux-Mers
- Soils: Clay-limestone
- Aspect: Balanced hillside slopes

