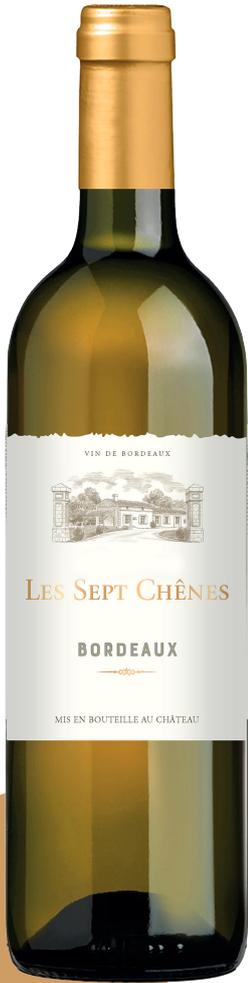


# LES SEPT CHÊNES

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:

- Rigorous juice selection
- Fast fermentation
- Fine lees ageing to build volume and finesse

### TASTING NOTES

Bright pale-yellow colour. Generous aromas of ripe citrus and exotic fruits. Broad yet fresh and well-balanced palate, elegant finish with lingering citrus notes.

### FOOD PAIRINGS

White fish, seafood, poultry in sauce.

### VINEYARD

- Location: Entre-Deux-Mers
- Soils: Selected clay-limestone
- Aspect: Well-exposed parcels



## AOC BORDEAUX - ROUGE

Grape varieties: Merlot, Cabernet Sauvignon, Cabernet Franc.

Winemaking:

- Temperature-controlled fermentation (25–28 °C)
- Gradual extraction
- Careful ageing with alternative oak in tank, preserving fruit purity.

### TASTING NOTES

Deep red colour. Expressive nose of red and black fruits with subtle spicy notes. Balanced palate with elegant tannins and a lightly toasty finish. Greedy and refined style.

### FOOD PAIRINGS

Roasted meats, dishes in sauce, "bistronomic cuisine".

### VINEYARD

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

